

Milkszejk mango ipa mleczu

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Pale Ale	4 kg (72.7%)	--- %	6
Grain	BESTMALZ - Pszeniczny jasny	1 kg (18.2%)	--- %	5
Grain	Płatki owsiane	0.5 kg (9.1%)	--- %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	50 min	14.7 %
Boil	Citra	20 g	15 min	13.5 %
Boil	Amarillo	20 g	7 min	8.8 %
Boil	Waimea	20 g	0 min	15.3 %
Boil	Citra	10 g	0 min	13.5 %
Boil	Amarillo	10 g	0 min	8.8 %

Notes

- Na cicha poszło: 20gr citra, 20gr amarillo, 30 gr waimea.
Jan 30, 2018, 7:31 PM