

Milkshake Mango IPA na konkurs w Bojanowie

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **15**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.4 kg (72.3%)	82 %	4
Grain	Płatki owsiane	0.8 kg (17%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (10.6%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	15 g	15 min	15.4 %
Dry Hop	Nelson Sauvignon	60 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	100 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	mango puree	850 g	Primary	5 day(s)