

# Milkshake Mango IPA 2025 v.2

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **39**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.7 kg (66.2%)	82 %	4
Grain	Platki owsiane	2 kg (28.2%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (5.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	30 g	45 min	14 %
Aroma (end of boil)	Ekuanot	20 g	5 min	14 %
Dry Hop	Nectaron	100 g	3 day(s)	10.5 %
Dry Hop	Motueka	100 g	3 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	300 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	900 g	Secondary	3 day(s)

## Notes

- Woda RO:kran 1:1  
32,5L -> kwas mlekowy 3 ml  
*Apr 15, 2025, 2:53 PM*