

Mango milkshake apa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **6.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Mango milkshake apa single hop	1.7 kg (93.9%)	78 %	16
Adjunct	Laktoza	0.11 kg (6.1%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	5 g	5 min	12 %
Dry Hop	Citra	10 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango ze świeżych owoców	760 g	Secondary	7 day(s)

Notes

- Zobaczymy co z tego wyjdzie dopiero zaczęło fermentację
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