

Milkshake Mango IPA 2025 v.2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **38**
- 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 (64.4%)	82 %	4
Grain	Platki owsiane	2 kg (27.4%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (8.2%)	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
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