

## #9 Milkshake mango

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **3.8**
- Style **American IPA**

### 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 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (51.7%)	80 %	4
Grain	Pszeniczny	1.5 kg (25.9%)	85 %	4
Grain	Płatki owsiane	0.8 kg (13.8%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (8.6%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Oktawia	30 g	15 min	2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	1000 g	Secondary	7 day(s)