

# Mango Milkshake APA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **4**
- Style **American Pale Ale**

## 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 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (37%)	83 %	5
Grain	Viking Pale Ale malt	2 kg (37%)	80 %	5
Grain	Platki owsiane	1 kg (18.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (7.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	5 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	15.5 %
Boil	Bravo	10 g	5 min	15.5 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Dry Hop	Mosaic	25 g	7 day(s)	10 %

## 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	850 g	Secondary	7 day(s)