

Mango Milkshake IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **4**
- SRM **8.2**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (50%) | 80 % | 32 |
| Liquid Extract | Bruntal | 1.7 kg (50%) | 81 % | 28 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Aroma (end of boil) | Equinox | 50 g | 0 min | 13.1 % |
| Dry Hop | Mosaic | 50 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 |
|-------------|---------------|--------|---------|-----------|
| Water Agent | laktoza | 500 g | Boil | 10 min |
| Other | Puree z mango | 1000 g | Primary | 14 day(s) |