

# Mango Milkshake IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **39**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (75%)	79 %	6
Grain	Weyermann - Pszeniczny Jasny	0.5 kg (8.3%)	80 %	6
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Sugar	Laktoza	0.5 kg (8.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.3 %
Aroma (end of boil)	Mosaic	25 g	5 min	12 %
Aroma (end of boil)	Cascade	25 g	5 min	7.1 %
Aroma (end of boil)	Amarillo	25 g	5 min	8.7 %
Dry Hop	Chinook	25 g	5 day(s)	11.3 %
Dry Hop	Mosaic	25 g	5 day(s)	12 %
Dry Hop	Cascade	25 g	3 day(s)	7.1 %
Dry Hop	Amarillo	25 g	3 day(s)	8.7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Mango Pulpa	500 g	Secondary	5 day(s)