

# Mikshake Mango IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (71.4%)	81 %	4
Grain	Płatki pszeniczne	1 kg (17.9%)	85 %	3
Grain	Płatki owsiane	0.6 kg (10.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Enigma (AUS)	50 g	30 min	17.2 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %
Boil	Enigma (AUS)	10 g	60 min	17.2 %