

Milkshake ipa mango

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **6**
- SRM **4.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **11.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (65.6%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (13.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (13.1%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (8.2%) | 76.1 % | 0 |

DODACĆ PO 50MIN GOTOWANIA

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Mosaic | 5 g | 10 min | 10 % |
| Aroma (end of boil) | Ekuanot | 25 g | 1 min | 12.8 % |

dodać chmiel EKUANOT i wyłączyć palnik.

| | | | | |
|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 25 g | 4 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 | puree z mango | 0.5 g | Secondary | 3 day(s) |