

Milkshake IPA z mango i czarną porzeczką

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (71.4%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (17.9%)	60 %	3
Grain	Płatki owsiane	0.3 kg (10.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	10 min	14 %
Boil	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Ekuanot	40 g	0 min	14 %
Aroma (end of boil)	Mosaic	40 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Flavor	mango	600 g	Secondary	7 day(s)

Flavor	czarna porzeczka	300 g	Secondary	7 day(s)
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