

# MILKSHAKE MANGO APA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 80 %  | 12  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Citra             | 25 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 5 min    | 4 %        |
| Dry Hop             | Citra             | 25 g   | 7 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type   | Name        | Amount | Use for   | Time     |
|--------|-------------|--------|-----------|----------|
| Flavor | Pulpa mango | 500 g  | Secondary | 7 day(s) |
| Flavor | Laktoza     | 250 g  | Boil      | 5 min    |