

Milkshake Mango APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (62.5%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (12.5%) | 80 % | 2 |
| Grain | płatki jęczmienne | 0.8 kg (12.5%) | 60 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (4.7%) | 78 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Mosaic | 15 g | 60 min | 12.9 % |
| Boil | Vic Secret | 25 g | 5 min | 18.2 % |
| Boil | Mosaic | 35 g | 5 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11.5 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|-----------|
| Flavor | Pulpa mango | 1200 g | Secondary | 14 day(s) |