

# Milkshake Mango IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **4.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (14.3%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 1 kg (14.3%) | 85 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time      | Alpha acid |
|-----------|---------|--------|-----------|------------|
| Boil      | Mosaic  | 12.5 g | 10 min    | 10 %       |
| Whirlpool | Equinox | 62.5 g | 15 min    | 13.1 %     |
| Dry Hop   | Mosaic  | 62.5 g | 10 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 | 1600 g | Primary | 8 day(s) |

|        |         |       |      |        |
|--------|---------|-------|------|--------|
| Flavor | Laktoza | 625 g | Boil | 10 min |
|--------|---------|-------|------|--------|