

Milkshake Mango IPA 16

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **40**
- SRM **4.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65.6%)	80 %	5
Grain	Płatki owsiane	0.8 kg (13.1%)	85 %	3
Grain	Płatki pszeniczne	0.8 kg (13.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (8.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	50 min	10 %
Boil	Mosaic	30 g	7 min	10 %
Boil	Amarillo	10 g	50 min	9.5 %
Boil	Amarillo	60 g	7 min	9.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Puree z Mango 1kg	1000 g	Secondary	7 day(s)

Notes

- Słód pale ale VIKING MALT 4kg
Płatki owsiane 0,8kg
Płatki pszeniczne 0,8kg
Laktoza 0,5kg
Puree z Mango 1kg

40g mosaic
50g amarillo
Sep 13, 2018, 6:12 PM