

Mango milkshake ipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Płatki owsiane	0.8 kg (16%)	85 %	3
Grain	Briess LME - Golden Light	0.1 kg (2%)	78 %	8
Grain	Viking Vienna Malt	0.1 kg (2%)	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	15 g	60 min	14 %
Boil	Palisade	15 g	5 min	7.5 %
Boil	Azacca	15 g	5 min	14 %
Boil	Cascade	15 g	5 min	6 %
Boil	Jarrylo	15 g	5 min	15 %
Boil	El Dorado	15 g	5 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis