

# Mango milkshake IPA 17BLG 20L

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **71**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	5 kg (80%)	80 %	5
Grain	Płatki pszeniczne	0.625 kg (10%)	85 %	3
Grain	Płatki owsiane	0.625 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Laktoza	625 g	10 min	2 %
Aroma (end of boil)	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Eureka!	30 g	1 min	18 %