

Mango Milkshake IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **3.5**
- 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 **12 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 4 kg (71.4%) | 82 % | 4 |
| Grain | Pszeniczny | 1 kg (17.9%) | 85 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (10.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 30 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 15 min | 13.9 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 13.9 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|-----------|
| Other | laktoza | 600 g | Boil | 50 min |
| Flavor | pulpa mango | 1600 g | Secondary | 10 day(s) |

Notes

- Wg. Doroty - zmodyfikowane.
May 25, 2020, 2:13 PM