

# Mango Milkshake IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (49.1%)	92 %	30
Liquid Extract	Bruntal	1.7 kg (49.1%)	90 %	26
Adjunct	Ekstrakt waniliowy naturalny O'etker	0.06 kg (1.7%)	90 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ekuanot	30 g	15 min	12.8 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	1800 g	Primary	6 day(s)
Flavor	laktoza	500 g	Boil	10 min