

Mango milkshake ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.25 kg (58.6%)	80 %	5
Grain	Płatki owsiane	1 kg (13.8%)	80 %	3
Grain	Płatki pszeniczne	1 kg (13.8%)	80 %	3
Adjunct	Mango	1 kg (13.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Apollo	35 g	0 min	17 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	10 min