

# mango milkshake ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (64.5%)	80 %	7
Grain	Pszeniczny	1 kg (12.9%)	85 %	4
Grain	Płatki owsiane	1 kg (12.9%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.75 kg (9.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	60 min	18 %
Boil	Summit	10 g	30 min	18 %
Boil	Summit	10 g	15 min	18 %
Boil	Equinox	30 g	15 min	13.1 %
Boil	Citra	30 g	0 min	12 %
Boil	Mosaic	30 g	0 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	750 g	Boil	10 min
Flavor	pulpa mango	1700 g	Secondary	---