

Milk Shake IPA z Mango z ekstraktów

- Gravity **15.4 BLG**
- ABV ---
- IBU **11**
- SRM **9.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (34.7%) | 80 % | 30 |
| Liquid Extract | Bruntal | 1.7 kg (34.7%) | 81 % | 26 |
| Sugar | mango | 1 kg (20.4%) | 50 % | 3 |
| Sugar | laktoza | 0.5 kg (10.2%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Mosaic | 10 g | 60 min | 10 % |
| Whirlpool | equanot | 50 g | 0 min | 10 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|-----------|-----------|
| Other | mango | 1200 g | Secondary | 14 day(s) |
| Other | porzeczki czarne | 650 g | Secondary | 14 day(s) |