

Milkshake Hazy Daze 2 (mango)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **4.2**
- 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 **34.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 2 kg (25.6%) | 81 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 1.3 kg (16.7%) | 85 % | 5 |
| Grain | pale ale | 4 kg (51.3%) | 80 % | 5 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | rakau | 50 g | 10 min | 10.7 % |
| Dry Hop | Citra | 100 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| hazy Daze | Ale | Slant | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g | Boil | 10 min |

| | | | | |
|--------|-------|--------|-----------|-----------|
| Flavor | Mango | 1500 g | Secondary | 14 day(s) |
|--------|-------|--------|-----------|-----------|