

Milkshake IPA z mango i porzeczką

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **13**
- SRM **4.2**
- Style **Specialty Beer**

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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (71.4%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (17.9%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (10.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | ekuanot | 50 g | 5 min | 12.8 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|----------|
| Flavor | Pulpa z Mango | 1200 g | Primary | 5 day(s) |
| Flavor | Czarna [przeczka | 600 g | Primary | 5 day(s) |