

# Milkshake Mango

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **12**
- 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 **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Płatki pszeniczne	1 kg (13.3%)	60 %	3
Grain	Płatki owsiane	1 kg (13.3%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (6.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	15 min	11.9 %
Boil	Zula	10 g	15 min	10.6 %
Aroma (end of boil)	Zula	20 g	0 min	10.6 %
Aroma (end of boil)	Hallertau Blanc	25 g	0 min	9.8 %
Dry Hop	Mosaic	45 g	3 day(s)	11.9 %
Dry Hop	Hallertau Blanc	25 g	3 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	1000 g	Primary	3 day(s)