

Milkshake Mango IPA

- Gravity **18.4 BLG**
- ABV ---
- IBU **52**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **64 C**, Time **30 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (65.8%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (10.5%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.8 kg (10.5%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.8 kg (10.5%) | 76.1 % | 0 |
| Adjunct | Łuska ryżowa | 0.2 kg (2.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Rakau (NZ) | 60 g | 15 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 45 g | 10 min | 10 % |
| Aroma (end of boil) | Citra | 45 g | 10 min | 12 % |
| Dry Hop | Citra | 45 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 45 g | 3 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 mango | 1500 g | Secondary | 5 day(s) |
|--------|-------------|--------|-----------|----------|