

Milkshake Mango IPA 2021

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **18**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (55.2%)	82 %	4
Grain	Viking Wheat Malt	1 kg (23%)	83 %	5
Grain	Platki owsiane	0.5 kg (11.5%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.45 kg (10.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	25 g	15 min	11 %
Dry Hop	Nelson Sauvignon	60 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Mango Puree	850 g	Primary	6 day(s)

Notes

- Woda RO z kranówką 1:1
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