

# Milkshake Mango IPA 2022 Verdant

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **3.9**
- 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3.5 kg (72.9%)	80.5 %	4
Grain	Platki owsiane	0.8 kg (16.7%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (10.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	15 g	20 min	15.4 %
Dry Hop	Nelson Sauvign	60 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	100 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango puree	850 g	Primary	5 day(s)

## Notes

- Woda RO modyfikowana:

zacieranie 15L  
chlerek wapnia 3gr  
gips 1.5 gr

wysładzanie 8.5 L  
chlerek 5.2 gr  
gips 2.6 gr

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

*May 31, 2022, 1:27 PM*