

# Milkshake Mango IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **61**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	50 min	10 %
Boil	Mosaic	50 g	60 min	10 %
Dry Hop	Ekuanot	50 g	15 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	puree z mango	1000 g	Secondary	3 day(s)
Other	laktoza	500 g	Boil	7 min