

# Milkshake Mango IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **4.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (71.4%)	80 %	5
Grain	Platki owsiane	0.4 kg (14.3%)	85 %	3
Grain	Platki pszeniczne	0.4 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	10 min	10 %
Whirlpool	Equinox	25 g	15 min	13.1 %
Dry Hop	Mosaic	25 g	10 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Puree z mango	500 g	Primary	8 day(s)

Flavor	Laktoza	250 g	Boil	10 min
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