

# milkshake mango neipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **12.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	4.5 kg (56.3%)	79 %	4
Grain	Briess - Caracrysal Wheat Malt	1.5 kg (18.8%)	78 %	108
Sugar	Milk Sugar (Lactose)	0.5 kg (6.3%)	76.1 %	0
Grain	Oats, Flaked	1.5 kg (18.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	5 g	30 min	17 %
Aroma (end of boil)	Ahtanum	20 g	15 min	5 %
Aroma (end of boil)	Amarillo	20 g	15 min	9.5 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Whirlpool	Mosaic	30 g	1 min	10 %
Dry Hop	Ahtanum	20 g	7 day(s)	5 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Citra	20 g	4 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mauribrew Ale Y514	Ale	Dry	11.5 g	AB Mauri

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	gypsum	3 g	Mash	60 min
Flavor	mango puree	2700 g	Secondary	4 day(s)