

r milkshahe ipa 2024

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **52**
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (68.5%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (11%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (8.2%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.2 kg (5.5%) | 55 % | 4 |
| Sugar | Milk Sugar (Lactose) R | 0.25 kg (6.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Strata r | 15 g | 22 min | 13.3 % |
| Boil | Lemon drop | 15 g | 22 min | 6 % |
| Boil | Lemon drop | 15 g | 12 min | 6 % |
| Boil | Strata r | 15 g | 12 min | 13.3 % |
| Boil | Lemon drop | 15 g | 1 min | 6 % |
| Dry Hop | Cascade PL | 30 g | 7 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 160 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|-----------|
| Other | pulpa z mango | 400 g | Primary | 10 day(s) |