

Mango Ipa Milkshake

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **30**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (63%) | 80 % | 45 |
| Sugar | Cukier | 1 kg (37%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Aroma (end of boil) | Chinook | 30 g | 10 min | 13 % |
| Dry Hop | Chinook | 30 g | 10 day(s) | 13 % |
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Flavor | laktoza | 500 g | Boil | 10 min |
| Flavor | mango | 1000 g | Secondary | 7 day(s) |