

Mango milkshake ipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (60%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (16%) | 85 % | 3 |
| Grain | Briess LME - Golden Light | 0.1 kg (2%) | 78 % | 8 |
| Grain | Viking Vienna Malt | 0.1 kg (2%) | 79 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Azacca | 15 g | 60 min | 14 % |
| Boil | Palisade | 15 g | 5 min | 7.5 % |
| Boil | Azacca | 15 g | 5 min | 14 % |
| Boil | Cascade | 15 g | 5 min | 6 % |
| Boil | Jarrylo | 15 g | 5 min | 15 % |
| Boil | El Dorado | 15 g | 5 min | 15 % |

Yeasts

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