

# Mango Milkshake IPA 17BLG

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **78**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (73.7%)	79 %	6
Grain	Płatki pszeniczne	0.625 kg (13.2%)	85 %	3
Grain	Płatki owsiane	0.625 kg (13.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Laktoza	625 g	10 min	1 %
Boil	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Eureka!	30 g	10 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	5 g	---