

# Mango Milkshake IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **68**
- SRM **10.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12.3 %
Aroma (end of boil)	Citra	15 g	10 min	12.3 %
Aroma (end of boil)	Mosaic	10 g	10 min	12.3 %
Dry Hop	Citra	30 g	7 day(s)	12.3 %
Dry Hop	Mosaic	20 g	7 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis safe us-05	Ale	Dry	6 g	45g

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Flavor	pulpa z mango	850 g	Secondary	7 day(s)