

Mango Milkshake Ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **6.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (3.7%)	79 %	130
Grain	Płatki owsiane	0.3 kg (5.6%)	85 %	3
Grain	Viking Pale Ale malt	4.4 kg (81.5%)	80 %	5
Sugar	Milk Sugar (Lactose)	0.5 kg (9.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Cascade	40 g	0 min	6 %
Boil	Cascade	10 g	10 min	6 %