

Mango Milkshake IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **3.5**
- Style **American IPA**

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 **12 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (71.4%)	82 %	4
Grain	Pszeniczny	1 kg (17.9%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.6 kg (10.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	30 g	15 min	12 %
Aroma (end of boil)	Citra	30 g	15 min	13.9 %
Dry Hop	Citra	30 g	4 day(s)	13.9 %
Dry Hop	Mosaic	30 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Other	laktoza	600 g	Boil	50 min
Flavor	pulpa mango	1600 g	Secondary	10 day(s)

Notes

- Wg. Doroty - zmodyfikowane.
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