

Mango Milkshake IPA NT

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **72**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1155 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **1412.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **885 liter(s)**
- Total mash volume **1180 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **885 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **822.6 liter(s)** of **76C** water or to achieve **1412.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	150 kg (48.4%)	80 %	4
Grain	Viking Pale Ale malt	100 kg (32.3%)	80 %	5
Grain	Żytmi	20 kg (6.5%)	85 %	8
Grain	Płatki owsiane	25 kg (8.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	15 kg (4.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	500 g	60 min	14.6 %
Boil	Columbus/Tomahawk/Zeus	1000 g	30 min	14.6 %
Boil	Mosaic	1000 g	30 min	10 %
Boil	Mosaic	1000 g	15 min	10 %
Boil	Amarillo	1000 g	10 min	9.5 %
Boil	El Dorado	1000 g	10 min	15 %
Dry Hop	Mosaic	2000 g	7 day(s)	10 %
Dry Hop	Simcoe	2000 g	7 day(s)	13.2 %
Dry Hop	Citra	2000 g	7 day(s)	12 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1000 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Mango puree	20000 g	Secondary	7 day(s)
Spice	Liście limonki Kafir	300 g	Secondary	7 day(s)