

Miało być Mango Milkshake

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **69**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (57.1%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (28.6%) | 83 % | 5 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (14.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 12.5 % |
| Boil | Amarillo | 5 g | 20 min | 9.5 % |
| Boil | Mosaic | 5 g | 20 min | 10 % |
| Boil | Amarillo | 5 g | 10 min | 9.5 % |
| Boil | Mosaic | 5 g | 10 min | 10 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Dry Hop | Mosaic | 40 g | 5 day(s) | 10 % |

Yeasts

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