

milkshake ipa z mango

- Gravity **14.3 BLG**
- ABV ---
- IBU ---
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (71.4%)	80 %	4
Grain	Płatki pszeniczne	1 kg (17.9%)	85 %	3
Grain	Płatki owsiane	0.6 kg (10.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equinox	50 g	0 min	13.1 %
Dry Hop	Mosaic	60 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	1200 g	Primary	2 day(s)
Flavor	Laktoza	600 g	Boil	10 min