

Milkshake Mango IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (15.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 1 kg (15.4%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Whirlpool | Citra | 25 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------|--------|-----------|-----------|
| Other | Pulpa mango | 3400 g | Secondary | 10 day(s) |