

# Milkshake Mango IPA 16

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **40**
- SRM **4.2**
- Style **American Amber Ale**

## 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)**

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (65.6%)   | 80 %   | 5   |
| Grain | Płatki owsiane       | 0.8 kg (13.1%) | 85 %   | 3   |
| Grain | Płatki pszeniczne    | 0.8 kg (13.1%) | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.2%)  | 76.1 % | 0   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Mosaic   | 10 g   | 50 min | 10 %       |
| Boil    | Mosaic   | 30 g   | 7 min  | 10 %       |
| Boil    | Amarillo | 10 g   | 50 min | 9.5 %      |
| Boil    | Amarillo | 60 g   | 7 min  | 9.5 %      |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | Puree z Mango 1kg | 1000 g | Secondary | 7 day(s) |

## Notes

- Słód pale ale VIKING MALT 4kg  
Płatki owsiane 0,8kg  
Płatki pszeniczne 0,8kg  
Laktoza 0,5kg  
Puree z Mango 1kg

40g mosaic  
50g amarillo  
Sep 13, 2018, 6:12 PM