

# Milkshake Mango IPA 2022 13L

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (65.8%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (13.2%)	83 %	5
Grain	Platki owsiane	0.4 kg (10.5%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (10.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	30 min	9.4 %
Dry Hop	Nelson Sauvignon	65 g	3 day(s)	11 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango puree	900 g	Primary	5 day(s)