

milkshake mango ipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **50 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 4.3 kg (74.8%) | 80.5 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.45 kg (7.8%) | 76.1 % | 0 |
| Grain | Oats, Flaked | 1 kg (17.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Flex | 5 g | 60 min | 65 % |
| Dry Hop | Riwaka | 100 g | 3 day(s) | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|----------|
| Flavor | mango | 800 g | Secondary | 4 day(s) |

Notes

- Woda kran:

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

zacieranie 24L - kwas 2.5 ml
wysładzanie 5.3L kwas 1.5 ml
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