

# MilkShake Mango IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **4.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 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 **50 C**, Time **15 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.4%)	80 %	5
Grain	Płatki pszeniczne	0.8 kg (14.3%)	85 %	3
Grain	Płatki owsiane	0.8 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	50 min	10 %
Aroma (end of boil)	Equinox	50 g	10 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Slant	500 ml	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	10 min
Flavor	Purre Mango	1000 g	Secondary	5 day(s)