

# Mango Milkshake

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **51**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (65.1%)	80 %	5
Grain	Płatki pszeniczne	0.625 kg (11.6%)	85 %	3
Grain	Płatki owsiane	0.625 kg (11.6%)	85 %	3
Sugar	laktoza	0.625 kg (11.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Eureka!	30 g	10 min	18 %
Dry Hop	ekuanot	50 g	5 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	puree mango	1000 g	Secondary	5 day(s)