

# Mango milkshake apa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Mango milkshake apa single hop	1.7 kg (93.9%)	78 %	16
Adjunct	Laktoza	0.11 kg (6.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	5 g	5 min	12 %
Dry Hop	Citra	10 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango ze swieżych owoców	760 g	Secondary	7 day(s)

## Notes

- Zobaczmy co z tego wyjdze dopiero zaczelo fetmentacje  
*Apr 17, 2020, 7:27 PM*