

# Mango Milkshake Ipa 17blg TwBrow

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 2 Row Brewers Malt	5.5 kg (96.2%)	--- %	---
Grain	Płatki owsiane	0.2 kg (3.5%)	--- %	---
Grain	Płatki owsiane	0.02 kg (0.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Simcoe	25 g	5 min	13.2 %
Aroma (end of boil)	Eureka!	30 g	1 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	laktoza	625 g	Boil	10 min