

Mango Milkshake IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **4**
- SRM **8.2**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	32
Liquid Extract	Bruntal	1.7 kg (50%)	81 %	28

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Equinox	50 g	0 min	13.1 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	laktoza	500 g	Boil	10 min
Other	Puree z mango	1000 g	Primary	14 day(s)