

Mango Milkshake Ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **6.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (3.7%) | 79 % | 130 |
| Grain | Płatki owsiane | 0.3 kg (5.6%) | 85 % | 3 |
| Grain | Viking Pale Ale malt | 4.4 kg (81.5%) | 80 % | 5 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Aroma (end of boil) | Cascade | 40 g | 0 min | 6 % |
| Boil | Cascade | 10 g | 10 min | 6 % |