

Mango Milkshake IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **32**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 6 kg (74.5%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (6.2%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (9.9%) | 80 % | 2 |
| Grain | Weyermann - Carapils | 0.25 kg (3.1%) | 78 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.2%) | 76.1 % | 0 |
| Sugar | Brown Sugar, Light | 0 kg | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 16 g | 80 min | 12.5 % |
| First Wort | Mosaic | 23 g | 80 min | 10 % |
| Whirlpool | Mosaic | 40 g | 30 min | 10 % |
| Whirlpool | Centennial | 25 g | 30 min | 9.7 % |
| Whirlpool | Simcoe | 25 g | 30 min | 13.2 % |
| Dry Hop | Mosaic | 35 g | 7 day(s) | 10 % |
| Dry Hop | Palisade | 25 g | 7 day(s) | 7.5 % |
| Dry Hop | Simcoe | 25 g | 7 day(s) | 13.2 % |

| | | | | |
|---------|-------------|------|----------|--------|
| Dry Hop | Sorachi Ace | 25 g | 7 day(s) | 12.8 % |
|---------|-------------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|---------|------------|
| Vermont Ale | Ale | Liquid | 0.15 ml | Yeast Bay |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|----------|
| Flavor | Mango puree | 850 g | Secondary | 7 day(s) |

Notes

- Modyfikacja wody RO: 2XCGNZK
Ca+2Mg+2Na+ Cl- SO4-2
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