

Mango Milkshake IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Strzegom Pilznieński	1 kg (16.7%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Rye Malt	0.5 kg (8.3%)	63 %	10
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (8.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	30 g	60 min	14 %
Aroma (end of boil)	Centennial	50 g	0 min	10.5 %
Dry Hop	Azacca	70 g	5 day(s)	14 %

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z mango	2400 g	Primary	16 day(s)