

Mango Milkshake IPA NT

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **72**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1155 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **1412.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **885 liter(s)**
- Total mash volume **1180 liter(s)**

Steps

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

Mash step by step

- Heat up **885 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **822.6 liter(s)** of **76C** water or to achieve **1412.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 150 kg (48.4%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 100 kg (32.3%) | 80 % | 5 |
| Grain | Żytni | 20 kg (6.5%) | 85 % | 8 |
| Grain | Płatki owsiane | 25 kg (8.1%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 15 kg (4.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 500 g | 60 min | 14.6 % |
| Boil | Columbus/Tomahawk/Zeus | 1000 g | 30 min | 14.6 % |
| Boil | Mosaic | 1000 g | 30 min | 10 % |
| Boil | Mosaic | 1000 g | 15 min | 10 % |
| Boil | Amarillo | 1000 g | 10 min | 9.5 % |
| Boil | El Dorado | 1000 g | 10 min | 15 % |
| Dry Hop | Mosaic | 2000 g | 7 day(s) | 10 % |
| Dry Hop | Simcoe | 2000 g | 7 day(s) | 13.2 % |
| Dry Hop | Citra | 2000 g | 7 day(s) | 12 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 1000 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|---------------|----------------|-------------|
| Flavor | Mango puree | 20000 g | Secondary | 7 day(s) |
| Spice | Liście limonki Kafir | 300 g | Secondary | 7 day(s) |