

Milkshake ipa mango

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **6**
- SRM **4.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **11.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (65.6%)	80 %	5
Grain	Płatki owsiane	0.4 kg (13.1%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (13.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (8.2%)	76.1 %	0

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Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	10 min	10 %
Aroma (end of boil)	Ekuanot	25 g	1 min	12.8 %

dodać chmiel EKUANOT i wyłączyć palnik.

Dry Hop	Mosaic	25 g	4 day(s)	10 %
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Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	puree z mango	0.5 g	Secondary	3 day(s)