

# Milkshake IPA z mango Doroty Chrapek

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **12**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (64.5%)	80 %	4
Grain	Płatki pszeniczne	1 kg (16.1%)	85 %	3
Grain	Płatki owsiane	0.6 kg (9.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (9.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equinox	50 g	5 min	13.1 %
Dry Hop	Mosaic	60 g	2 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	1200 g	Primary	5 day(s)