

# Milkshake mango ipa

- Gravity **14.7 BLG**
- ABV ---
- IBU **45**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (65.1%)	85 %	7
Grain	Płatki pszeniczne	0.625 kg (11.6%)	85 %	3
Grain	Płatki owsiane	0.625 kg (11.6%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.625 kg (11.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	6 g	60 min	14.5 %
Aroma (end of boil)	Ekuanot	10 g	15 min	14.5 %
Aroma (end of boil)	Simcoe	30 g	10 min	13.2 %
Aroma (end of boil)	Galaxy	30 g	5 min	15 %
Aroma (end of boil)	Ekuanot	20 g	5 min	14.5 %
Aroma (end of boil)	Eureka!	30 g	0 min	18 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Ekuanot	14 g	0 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale S-33	Ale	Dry	11.5 g	Fermentis
-------------	-----	-----	--------	-----------

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Pulpa mango	1000 g	Secondary	7 day(s)