

# Milkshake Mango IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **51**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg (75%)	80 %	---
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.5 kg (25%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Equinox	10 g	10 min	13.1 %
Dry Hop	Equinox	40 g	7 day(s)	13.1 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Mosaic	40 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	12 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Flavor	pulpa z mango	820 g	Secondary	7 day(s)