

# milkshake mango ipa

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **34**
- SRM **4.7**
- 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 **2 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **60 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **10 min** at **60C**
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **74C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (28.6%)	81 %	4
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3
Grain	Płatki pszeniczne	1 kg (14.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	25 g	4 day(s)	12 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
First Wort	Amarillo	20 g	60 min	9.5 %
Boil	Cascade	25 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12 g	---

## Extras

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

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	1500 g	Bottling	---
Flavor	laktoza	1500 g	Boil	10 min