

# Milkshake Mango IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **13.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	85 %	60
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	82 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10.4 %
Boil	Mosaic	10 g	10 min	10.4 %
Aroma (end of boil)	Ekuanot	50 g	5 min	12.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	10 min
Flavor	pulpa z mango	1000 g	Primary	6 day(s)