

Milkshake mango

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **19**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Wheat, Flaked	1 kg (13.3%)	77 %	4
Grain	Oats, Flaked	1 kg (13.3%)	80 %	2
Grain	Pilzneński	0.5 kg (6.7%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	20 min	10.5 %
Whirlpool	Citra	60 g	10 min	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	500 g	Secondary	2 day(s)