

# Truskawka Mango Milkshake IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (96.8%)	80 %	8
Grain	Carawheat (GR)	0.1 kg (3.2%)	68 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	13 %
Boil	Ekuanot	10 g	15 min	13 %
Boil	Mosaic Ekuanot	15 g	5 min	13 %
Dry Hop	Mosaic Ekuanot	15 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	350 g	Boil	5 min
Flavor	Pulpa Mango	750 g	Secondary	7 day(s)
Flavor	Truskawki mrożone	450 g	Secondary	7 day(s)