

Milkshake mango IPA 2023 v.2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **19**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6 kg (74.1%)	80 %	3
Grain	Płatki owsiane	1.5 kg (18.5%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (7.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	4 g	60 min	65 %
Dry Hop	Nelson Sauvign MX	100 g	3 day(s)	11 %
Dry Hop	Nectar	25 g	3 day(s)	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

Extras

Type	Name	Amount	Use for	Time
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Flavor	Mango Puree	0.9 g	Secondary	---
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Notes

- Woda RO:kran 1:1

zacieranie 26L - kwas mlekowy 3,5
 wysładzanie 13L - kwas mlekowy 3 ml
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