

Milkshake Mango IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **4**
- 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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.8 kg (65.5%)	82 %	4
Grain	Platki owsiane	1.5 kg (25.9%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (8.6%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	6 g	60 min	60 %
Dry Hop	Riwaka	100 g	3 day(s)	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Flavor	mango puree	1 g	Secondary	3 day(s)

Notes

- Woda RO:kran 1:1
zacieranie 21L -> kwas mlekowy 2 ml

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

wysładzanie 6L -> kwas mlekowy 0.6 ml
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