

Mango Milkshake AIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	6
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Citra	40 g	5 min	13.7 %
Aroma (end of boil)	Mosaic	40 g	5 min	11.7 %
Whirlpool	Citra	10 g	---	13.7 %
Whirlpool	Mosaic	10 g	---	12.1 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	0.5 g	Secondary	5 day(s)
Flavor	Laktoza	0.3 g	Bottling	---