

# Mango milkshake IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **2 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.3 %
Boil	Mosaic	30 g	30 min	12.5 %
Boil	Amarillo	30 g	0 min	9.3 %
Boil	Mosaic	20 g	0 min	12.5 %
Dry Hop	Mosaic	50 g	5 day(s)	12.5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	750 g	Boil	40 min
Flavor	owoce mango	1600 g	Secondary	5 day(s)