

# Mango Milkshake IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **5**
- SRM **9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (43.6%)	80 %	30
Liquid Extract	Bruntal	1.7 kg (43.6%)	81 %	26
Sugar	Laktoza	0.5 kg (12.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Whirlpool	Equinox	50 g	1 min	13.1 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Puree z mango	1000 g	Primary	3 day(s)

## Notes

- Laktoza na 10 minut przed końcem gotowania. Po 2-3 dniach puree z mango. Po 2 tygodniach cicha i chmielenie na zimno Mosaic 50g.  
*Sep 21, 2020, 4:41 PM*