

Mango Milkshake IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Grain	Oats, Flaked	1 kg (15.4%)	80 %	2
Sugar	Milk Sugar (Lactose)	1 kg (15.4%)	75 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	25 g	60 min	13.2 %
Whirlpool	Strata	25 g	60 min	13.6 %
Dry Hop	Citra	25 g	7 day(s)	13.2 %
Dry Hop	Strata	25 g	7 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Mango	850 g	Primary	3 day(s)