

Mango Milkshake

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **48**
- SRM **3.8**

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)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (65.1%)	80 %	5
Grain	Płatki owsiane	0.625 kg (11.6%)	85 %	3
Grain	Płatki pszeniczne	0.625 kg (11.6%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.625 kg (11.6%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Eureka!	30 g	10 min	18 %
Dry Hop	Equinox	50 g	5 day(s)	13.1 %