

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 % |