

# Milkshake Hazy Daze 2 (mango)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (25.6%)	81 %	4
Grain	Weyermann - Pale Wheat Malt	1.3 kg (16.7%)	85 %	5
Grain	pale ale	4 kg (51.3%)	80 %	5
Sugar	Milk Sugar (Lactose)	0.5 kg (6.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	rakau	50 g	10 min	10.7 %
Dry Hop	Citra	100 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hazy Daze	Ale	Slant	150 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min

Flavor	Mango	1500 g	Secondary	14 day(s)
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