

Milkshake Mango IPA 1.5kg mango i laktoza Australia/New Zeland

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **11**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **48 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **20 min** at **48C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (47.6%)	80 %	5
Grain	Płatki owsiane	1 kg (9.5%)	85 %	3
Grain	Płatki pszeniczne	1 kg (9.5%)	85 %	3
Grain	Pilzneński	3.5 kg (33.3%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	10 min	16.3 %
Aroma (end of boil)	Huell Melon	50 g	1 min	6.6 %
Dry Hop	Enigma (AUS)	70 g	7 day(s)	16.3 %
Dry Hop	Huell Melon	50 g	7 day(s)	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
m66	Ale	Dry	31.5 g	mangrove jack

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	5 min
Flavor	Mango	2400 g	Secondary	7 day(s)