

Milkshake Mango IPA 2022 Verdant

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 3.5 kg (72.9%) | 80.5 % | 4 |
| Grain | Platki owsiane | 0.8 kg (16.7%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (10.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Columbus | 15 g | 20 min | 15.4 % |
| Dry Hop | Nelson Sauvign | 60 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 100 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|----------|
| Flavor | mango puree | 850 g | Primary | 5 day(s) |

Notes

- Woda RO modyfikowana:

zacieranie 15L
chlerek wapnia 3gr
gips 1.5 gr

wysładzanie 8.5 L
chlerek 5.2 gr
gips 2.6 gr

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

May 31, 2022, 1:27 PM