

# Milkshake Mango IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **4.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Płatki pszeniczne	1 kg (15.4%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	30 g	60 min	11.2 %
Dry Hop	Huell Melon	50 g	4 day(s)	7.5 %
Dry Hop	Amora Preta	30 g	4 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	600 g	Boil	15 min
Flavor	Pulpa Mango	1700 g	Secondary	14 day(s)

## Notes

- Fermentacja burzliwa 10 dni 18-20°C  
Fermentacja cicha 2 tydzień 17-18°C  
Po fermentacji burzliwej dodać pulpę  
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