

# Miskshake Mango IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (43.6%)	80 %	30
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (43.6%)	80 %	---
Adjunct	Laktoza	0.5 kg (12.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Aroma (end of boil)	Ekuanot	10 g	5 min	13 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand New England Ale	Ale	Dry	44 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	1000 g	Primary	6 day(s)