

# SztaFeta (milkshake IPA z mango)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **3**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilznieński	4 kg (64.5%)	81 %	3.5
Adjunct	Płatki pszeniczne	1 kg (16.1%)	--- %	4
Adjunct	Płatki owsiane	0.6 kg (9.7%)	--- %	4
Adjunct	Laktoza	0.6 kg (9.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equanot	50 g	1 min	13.1 %
Dry Hop	Mosaic	60 g	2 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
ALE 514	Ale	Slant	500 ml	Mauribrew

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

Other	Pulpa mango	600 g	Primary	7 day(s)
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