

Wilkshake IPA z mango

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **3**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (70.4%)	80 %	4
Grain	Płatki owsiane	0.8 kg (11.3%)	85 %	3
Grain	Płatki pszeniczne	0 kg	85 %	3
Grain	Płatki orkiszowe	0.4 kg (5.6%)	80 %	4
Grain	Rye, Flaked	0.4 kg (5.6%)	78.3 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Equinox	50 g	0 min	13.1 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Slant	700 ml	Własną propagacją

Extras

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

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min
Flavor	Puree z mango	1000 g	Primary	10 day(s)