

Milkshake Mango IPA 2022

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (56.5%)	82 %	4
Grain	Viking Wheat Malt	1.5 kg (24.2%)	83 %	5
Grain	Platki owsiane	0.7 kg (11.3%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (8.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	30 min	9.4 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11.2 %
Dry Hop	Nelson Sauvignon	35 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	mango puree	900 g	Secondary	3 day(s)

Notes

- Woda RO:kran 1:1

do zacierania kwas mlekowy 18.9 L - 4ml
do wyśładzania kwas mlekowy 11.7 L - 5 ml
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