

## Milkshake mango IPA 2023 v.2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **19**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

| Type  | Name                                      | Amount         | Yield  | EBC |
|-------|-------------------------------------------|----------------|--------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 6 kg (74.1%)   | 80 %   | 3   |
| Grain | Płatki owsiane                            | 1.5 kg (18.5%) | 60 %   | 3   |
| Sugar | Milk Sugar (Lactose)                      | 0.6 kg (7.4%)  | 76.1 % | 0   |

### Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Flex              | 4 g    | 60 min   | 65 %       |
| Dry Hop | Nelson Sauvign MX | 100 g  | 3 day(s) | 11 %       |
| Dry Hop | Nectaron          | 25 g   | 3 day(s) | 9.9 %      |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 100 ml | Omega      |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |             |       |           |     |
|--------|-------------|-------|-----------|-----|
| Flavor | Mango Puree | 0.9 g | Secondary | --- |
|--------|-------------|-------|-----------|-----|

## Notes

- Woda RO:kran 1:1

zacieranie 26L - kwas mlekowy 3,5  
 wysładzanie 13L - kwas mlekowy 3 ml  
*May 19, 2023, 3:18 PM*