Milkshake Mango IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg *(64.2%)*	82 %	4
Grain	Płatki owsiane	3 kg *(27.5%)*	60 %	3
Sugar	Milk Sugar (Lactose)	0.9 kg *(8.3%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	50 g	60 min	10.8 %
Dry Hop	Sabro	150 g	3 day(s)	15 %
Dry Hop	Nectaron	150 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	300 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	2250 g	Secondary	2 day(s)

Notes

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

- Woda RO:kran 1:1

  zacieranie 37L - 3 ml kwas mlekowy
  wysładzanie 9.85L - 1ml kwas mlekowy
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