Milkshake Mango NZ GMO IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(62.5%)*	81 %	4
Grain	Płatki owsiane	0.5 kg *(6.3%)*	85 %	3
Grain	Płatki pszeniczne	0.5 kg *(6.3%)*	85 %	3
Grain	Pszeniczny	1 kg *(12.5%)*	85 %	4
Grain	Weyermann - Carapils	1 kg *(12.5%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	13.5 %
Aroma (end of boil)	Nelson Sauvin	50 g	1 min	11 %
Dry Hop	Nelson Sauvin	100 g	7 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-405	Ale	Slant	50 ml	Helio Gazer OMEGA

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	4 min
Flavor	Mango	1500 g	Primary	2 day(s)

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