

# 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 Sauvín | 50 g   | 3 day(s) | 11.2 %     |
| Dry Hop | Nelson Sauvín | 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

*Apr 3, 2022, 7:37 PM*