

Milkshake Mango IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **38**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (66.7%)	82 %	4
Grain	Platki owsiane	1.5 kg (25%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (8.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	7 g	45 min	60 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Flavor	mango puree	1200 g	Secondary	3 day(s)

Notes

- Woda:
zacieranie 15 RO + 7 kran -> 2 ml kwas mlekowy
wysładzanie 5RO+2.5 kran -> 2 ml kwas mlekowy
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.