# Milkshake Mango IPA 2021

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **18**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pilsner malt | 2.4 kg *(55.2%)* | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg *(23%)* | 83 % | 5 |
| Grain | Płatki owsiane | 0.5 kg *(11.5%)* | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.45 kg *(10.3%)* | 76.1 % | 0 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Nelson Sauvin | 25 g | 15 min | 11 % |
| Dry Hop | Nelson Sauvin | 60 g | 3 day(s) | 11 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Spice | Mango Puree | 850 g | Primary | 6 day(s) |

## Notes

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

- Woda RO z kranówką 1:1
  *Aug 16, 2021, 8:38 PM*

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