ALL-GRAIN RECIPE

YCH028

MANGO MILKSHAKE IPA

TASTING NOTES: MANGO • VANILLA • CITRUS • PEACH • GRAPEFRUIT

SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.072	1.016	35	7.5%

INGREDIENTS

GRAINS	AMOUNT
2-Row Malt	60%
White Wheat	15%
Flaked Oats	15%
Acid Malt	2%
Crystal Malt 10-15L	5%
Lactose	3%

YEAST & ADJUNCTS	AMOUNT
London III	18 million cells/mL
Whirlfloc	Variable
Yeast Nutrient	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Talus™ Brand	T-90 Pellets	8%	Whirlpool	3.0 g/L
Simcoe® Brand	T-90 Pellets	13%	Whirlpool	3.0 g/L
Talus™ Brand	T-90 Pellets	8%	Dry Hop 1	5.0 g/L
Citra® Brand	T-90 Pellets	13%	Dry Hop 1	3.5 g/L
Simcoe® Brand	T-90 Pellets	13%	Dry Hop 1	3.5 g/L

OTHER	ADDITION	AMOUNT
Mango Puree	Dry Hop 1	3.2 kg/hL
Vanilla Extract	Dry Hop 1	10 g/hL

INSTRUCTIONS

STEP 1 Perform an infusion mash to achieve a mash temp of 152°F/67°C for 60 min.

STEP 2 Vorlauf until the wort has cleared and is free of grain particles.

STEP 3 Runoff into the kettle and sparge with 180°F/82°C water.

STEP 4 Bring the wort to a boil.

STEP 5 After 45 min, add Whirlfloc for clarity and yeast nutrient for yeast health.

STEP 6 After 60 min, turn off the burner. Let the wort cool to about 204°F/96°C. Add the whirlpool hop additions.
Note: All whirlpool additions are calculated based on a 15 minute whirlpool starting at 204°F/96°C.

STEP 7 Gently create a whirlpool in the kettle.

STEP 8 Quickly cool the wort to 68°F/20°C, aerate it, and transfer in into a sanitized fermenter.

STEP 9 Pitch the appropriate amount of London III yeast and add either an airlock or blowoff tube to the fermenter.

STEP 10 Dry Hop: Add hops, mango puree and vanilla extract with approximately 1.004 – 1.008 specific gravity left before final gravity.

STEP 11 After 2-3 days and the beer has passed forced diacetyl test, cool the fermenter to 32°F/0°C.
Transfer to a keg and carbonate or bottle condition.

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