

# LOVE2BREW

## ACE OF SHAKES - MANGO MILKSHAKE IPA (ALL-GRAIN)



Milkshake IPAs are creamy, juicy, and bursting with tropical flavors and a slight sweetness. ACE of Shakes pushes the envelope on this style creating a beer experience that is meant to be savored with every sip. Aromas of mango, passionfruit, and papaya dominate the senses at first sniff, giving hints of the joys to come. Tropical fruit melodies will play on your tastebuds and linger through each sip thanks to a generous amount of Calypso, Amarillo, and Ekuanot CRYO hops. Brewed with a hefty dose of lactose and topped off with a vanilla bean, this brew pours an opaque orange true to the style. ACE of Shakes balances creamy sweetness and fruit flavors that burst through with every sip!

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 1 Week Secondary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.063
- 6.8% ABV (Estimated)
- IBUs: 76.2
- SRM: 4.0
- 60 Minute Boil

### Malts & Specialty Grains

- 6 lb. 2-Row Brewers
- 2 lb. Flaked Oats
- 2 lb. White Wheat Malt
- 4 oz. Honey Malt
- 2 oz. Acid Malt

### Hops

- 1 oz. Columbus (Bittering)
- 2 oz. Calypso (Aroma)
- 1 oz. Amarillo (Aroma)
- 2 oz. Calypso (Dry Hop)
- 1 oz. Amarillo (Dry Hop)
- 1 oz. CRYO Ekuanot (Dry Hop)

### HOME BREW KIT CONTENTS

### Yeast Choices

- Safale US-05
- Nottingham Ale Yeast
- White Labs Burlington Ale Yeast (WLP095)
- Wyeast 1318 London III

### Other

- 1 lb. Lactose
- Mango Puree
- Vanilla Bean
- 5 oz. Priming Sugar
- Water Addition Packet

### MASH INGREDIENTS:

- 6 lb. 2-Row Brewers
- 2 lb. Flaked Oats
- 2 lb. White Wheat Malt
- 4 oz. Honey Malt
- 2 oz. Acid Malt

### MASH SCHEDULE:

Saccharification Rest: 155°F for 60 minutes

Mashout: 168°F for 10 minutes

**Note:** We recommend using distilled water for this brew. Prior to mashing your grains add the Water Addition packet to your strike water. Mix well.

### BOIL ADDITIONS

- 1 oz. Columbus (60 Minutes)
- 1 lb. Lactose (20 Minutes)
- 2 oz. Calypso (Whirlpool)\*
- 1 oz. Amarillo (Whirlpool)\*

### Add to Day 3 of Fermentation

- 1 oz. Amarillo (Dry Hop)
- 1 oz. CRYO Ekuanot (Dry Hop)

### Add at Day 10 of Fermentation

- 2 oz. Calypso (Dry Hop)

### Secondary Fermentation

- Add Mango Puree & Vanilla Bean

\*Cool your wort to ~170°F and then add hops. Steep for 20 minutes before resuming cooling. If not possible just add at 0 minutes and cool.