

LOVE2BREW

ACE OF SHAKES - MANGO MILKSHAKE IPA (PARTIAL MASH)



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: 1.065
- 6.7% ABV (Estimated)
- IBUs: 74.6
- SRM: 6.2
- 60 Minute Boil

Malts & Specialty Grains

- 4 lb. Light Malt Extract
- 3 lb. 2-Row Brewers
- 1 lb. Flaked Oats
- 1 lb. White Wheat Malt
- 4 oz. Honey Malt
- 1 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
- Grain Bag
- Water Addition Packet

EQUIPMENT:

- Brew Kettle (3.5+ gallon capacity)
- Thermometer & Hydrometer
- 2x Fermentation Vessel
- Stirring Spoon
- Airlock
- Blow off tubing
- Bottles
- Racking Equipment
- Sanitizer
- Large Nylon Straining Bag
- Wire/Mesh Strainer

GETTING STARTED:

- If you haven't already done so read the "Basic of Brewing" guide included in your equipment kit.
- Read over the entire contents of this recipe before you brew. This will help avoid any errors. You are adding the malt extract in two separate additions for this batch.
- Upon receiving your kit refrigerate your yeast. One day before your brew day remove your yeast from your refrigerator and allow it reach room temperature. (~70°F)
- Clean and Sanitize all equipment thoroughly; poor sanitization could ruin an otherwise perfect batch.

- Crush grains: Many of our grains come pre-crushed; however it never hurts to examine your specialty grains first. If un-crushed simply using a rolling pin to crush grains.

- You'll need approximately 4 hours to complete this brew. Schedule accordingly.

- Homebrew (To enjoy in moderation while brewing)*
*Optional

NOTE: We recommended using *distilled* water for this brew. Add the Water Additions packet into your kettle prior to mashing your grains.

BREW YOUR BEER

1. Heat 1 gallon (4 qt.) of water to 160°F
2. Turn the burner off and line your brew kettle with the mesh/nylon bag.
3. Slowly add your all crushed grains to the bag lined kettle. Your grain/water mixture is now referred to as the "mash".
4. Slowly stir your mash until have an even mix of grain and water. Your objective is to achieve an even temperature of **155°F**.
5. Cover your brew kettle and maintain the mash temperature for 60 minutes.
* An easy way to maintain temp. is to set your oven to warm and stick your kettle in the oven. If this is not an option you may wrap your kettle in old blankets or towels to help insulate.
6. At this point your mixture is now wort (pronounced "wert"; defined as unfermented beer). Allow your wort to return to a boil. Be sure to observe your boil so as to avoid a messy boil-over.
7. Add 4 lb. Light Malt Extract. Stir.
8. Once the foaming subsides begin your 60 minute boil process. Timing is referred to by minutes left in the boil.
9. 60 Minutes: Add 1 oz. of Columbus for Bittering.
10. 20 Minutes: Add 1 lb. Lactose to boil.
11. 0 Minutes: See two options below.
 - a. Cool wort to ~170°F. Add 2 oz. of Calypso and 1 oz. of Amarillo hops and let sit for 30 minutes before resuming cooling.
 - b. Add 2 oz. of Calypso and 1 oz. of Amarillo hops for aroma at end of boil and steep as you cool your wort.
12. After your wort is done boiling it is very important you cool it as quickly as possible to avoid potential infections. Create an ice bath (ice and water) in your sink and set the brew kettle in it. You need to cool your wort down to 90°F or lower.

COOLING / TRANSFERRING

1. By now all of your equipment should be already sanitized; if not sanitize your screw cap, fermenting vessel, airlock, siphon, and tubing.
2. Fill your primary fermentor with 1 gallon of cold water.
3. Pour your cooled wort into the primary fermentor. Avoid dumping the sludge on the bottom into your fermentor.
4. Add cold water as needed to bring wort up to 5 gallons of liquid ensuring that it is below 70°F.
5. Seal the fermentor and aerate the wort by rocking the fermenting vessel back and forth a bit.
6. Measure Specific Gravity of the wort with your hydrometer and record.
7. Add yeast to fermenting vessel. It is important that the wort temperature not be above 70°F when adding the yeast.
8. Seal the fermentor. Add an airlock or blow-off tube.

FERMENTING

1. Move fermenting vessel to a room temperature dark spot (approximately 68°F).
2. You will observe active fermentation within about 48 hours. You want to maintain the temperature of approximately 68°F.
3. After 3 days into Primary Fermentation add 1 oz. of Amarillo and 1 oz. of Ekuanot CRYO hops to your fermenter.
4. After 10 days into Primary Fermentation (8 days after step 3) add 2 oz. of Calypso hops to your fermenting bucket.
5. At day 14 (4 days after step 4) you are ready to transfer your beer to the secondary fermentor
6. Prior to transferring add 1 Can of Mango Puree and a chopped up vanilla bean to the secondary fermentor. Then siphon the beer from the primary to the secondary.
7. After 1 week in the secondary fermentor you are ready to bottle.

BOTTLING / CARBONATING

1. Sanitize your bottles, bottle caps, bottling bucket, siphon tubing, siphon, and bottling wand.
2. Add priming sugar to 16 oz. of water and bring the mixture to a boil using your stove. Let cool and add to your bottling bucket.
3. Gently siphon beer into bottling bucket; avoid splashing.
4. Fill and cap bottles.
5. Condition bottles for 2 weeks at room temperature.
6. After 2 weeks you may store the bottles in a cool/cold location if carbonated.

ENJOY!

1. Pour your homebrew into a clean glass. For aesthetic reasons many people avoid pouring the yeast in but it won't hurt you!
2. Smell the beer, a few short sniffs. Taste. Allow beer to cover the tongue, swallow. Smile. Life is good.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

Be sure to visit www.love2brew.com for new recipes and ingredients! In addition we feature new articles daily about brewing and our [love2learn](#) section which houses one of the largest homebrewing article collections in the world!