

# Raspberry Milkshake IPA - pulpa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **76.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3.4 kg (100%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Jaryllo	13 g	60 min	13.2 %
Boil	.	25 g	0 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	200 g	Boil	0 min
Flavor	Malina	450 g	Primary	10 day(s)