

## #11 Strawberry Milkshake IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **33**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield  | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 %   | 5   |
| Grain | Viking Wheat Malt    | 1 kg (14.3%) | 83 %   | 5   |
| Grain | Platki owsiane       | 1 kg (14.3%) | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 1 kg (14.3%) | 76.1 % | 0   |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Citra       | 10 g   | 60 min   | 12 %       |
| Boil                | Barbe Rouge | 10 g   | 60 min   | 6.6 %      |
| Aroma (end of boil) | Citra       | 20 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Barbe Rouge | 20 g   | 15 min   | 6.6 %      |
| Whirlpool           | Citra       | 20 g   | 0 min    | 12 %       |
| Whirlpool           | Barbe Rouge | 20 g   | 0 min    | 6.6 %      |
| Dry Hop             | Citra       | 50 g   | 3 day(s) | 12 %       |
| Dry Hop             | Barbe Rouge | 50 g   | 3 day(s) | 6.6 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|       |     |     |        |           |
|-------|-----|-----|--------|-----------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |
|-------|-----|-----|--------|-----------|

### Extras

| Type   | Name      | Amount | Use for   | Time      |
|--------|-----------|--------|-----------|-----------|
| Flavor | Truskawki | 2000 g | Secondary | 10 day(s) |