

#35 Milkshake Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **49**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1 kg (25.6%) | 79 % | 6 |
| Grain | Monachijski | 0.5 kg (12.8%) | 80 % | 16 |
| Grain | Strzegom Pszeniczny | 1 kg (25.6%) | 81 % | 6 |
| Grain | Karmelowy Czerwony | 0.3 kg (7.7%) | 75 % | 59 |
| Grain | Barley, Flaked | 0.3 kg (7.7%) | 70 % | 4 |
| Grain | Rice, Flaked | 0.8 kg (20.5%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | Azacca | 5 g | 60 min | 14 % |
| Boil | Sorachi Ace | 5 g | 60 min | 10 % |
| Boil | Azacca | 10 g | 30 min | 14 % |
| Boil | Sorachi Ace | 10 g | 30 min | 10 % |
| Boil | Azacca | 10 g | 10 min | 14 % |
| Boil | Sorachi Ace | 10 g | 10 min | 10 % |
| Whirlpool | Azacca | 20 g | 0 min | 14 % |
| Whirlpool | Sorachi Ace | 20 g | 0 min | 10 % |

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|---------|-------------|------|----------|------|
| Dry Hop | Azacca | 55 g | 4 day(s) | 14 % |
| Dry Hop | Sorachi Ace | 55 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 70 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | laktoza | 500 g | Boil | 10 min |
| Flavor | truskawki mrożone | 2500 g | Secondary | 4 day(s) |