

#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 %

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)