

#41 Milkshake IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|----------------|-------|-----|
| Grain | Soufflet - pilznieński | 1 kg (23.5%) | 80 % | 4 |
| Grain | Malteurop - Pale Ale | 2.5 kg (58.8%) | 80 % | 6 |
| Adjunct | Oats, Flaked | 0.25 kg (5.9%) | 80 % | 2 |
| Adjunct | Wheat, Flaked | 0.5 kg (11.8%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 13 % |
| Boil | Warrior | 90 g | 0 min | 15.5 % |
| Dry Hop | Citra | 50 g | 0 day(s) | 12 % |
| Boil | Simcoe | 100 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|---------|------------|
| FM55 - Zielone wżgórze | Ale | Liquid | 1000 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----------|--------|-----------|----------|
| Other | Wiśnie | 900 g | Secondary | 0 day(s) |
| Other | Truskawka | 1350 g | Secondary | 0 day(s) |
| Other | Laktoza | 1000 g | Secondary | 0 day(s) |