

AIPA 4 MILKSHAKE

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **54**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (65.8%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (3.3%) | 75 % | 4 |
| Grain | Strzegom Pszeniczny | 0.8 kg (10.5%) | 81 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (10.5%) | 70 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.75 kg (9.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Warrior | 20 g | 60 min | 15 % |
| Boil | Pacifica (NZ) | 30 g | 20 min | 5.4 % |
| Boil | Mosaic | 30 g | 7 min | 13 % |
| Whirlpool | Centennial | 20 g | 30 min | 10.5 % |
| Whirlpool | Citra | 15 g | 30 min | 12 % |
| Dry Hop | Equinox | 30 g | 5 day(s) | 13 % |
| Dry Hop | Centennial | 30 g | 5 day(s) | 9.7 % |

Yeasts

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

| | | | | |
|-------------------------|-----|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 170 ml | Fermentum Mobile |
|-------------------------|-----|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------------------------|--------|-----------|-----------|
| Water Agent | sól epton siarczan Mg 3 g chmielowość | 2.8 g | Mash | 75 min |
| Flavor | suszone mango | 500 g | Secondary | 14 day(s) |
| Flavor | suszone morele | 500 g | Secondary | 14 day(s) |

Notes

- Warka podzielona na dwa fermentory po 12l. Owoce dodane pod koniec burzliwej (w 11 dniu), po przelaniu dodałem po płaskiej łyżce gęstwy po burzliwej.
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