

# Kveik Milkshake IPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **62**
- SRM **12.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **55 C**, Time **30 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3.5 kg (47.3%)	80.5 %	4
Grain	Owies niesłodowany	1 kg (13.5%)	85 %	3
Grain	Abbey Castle	1 kg (13.5%)	80 %	45
Grain	Carahell	1 kg (13.5%)	77 %	26
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.7%)	68 %	400
Sugar	Milk Sugar (Lactose)	0.7 kg (9.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Waimea	20 g	60 min	14.3 %
Boil	Waimea	10 g	45 min	14.3 %
Aroma (end of boil)	Waimea	10 g	30 min	14.3 %
Aroma (end of boil)	Waimea	20 g	8 min	14.3 %
Aroma (end of boil)	Waimea	20 g	5 min	14.3 %
Aroma (end of boil)	Waimea	20 g	2 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	700 g	Boil	15 min
Flavor	Jagoda leśna	1500 g	Secondary	10 day(s)
Na 10l				
Flavor	Truskawka	1500 g	Secondary	10 day(s)
Na 10l				
Flavor	Wanilia	3 g	Secondary	10 day(s)
Water Agent	Sól Epsom	4 g	Mash	112 min
Water Agent	Kwas mlekowy	4 g	Mash	112 min