

Marakuja Milkshake IPA 17BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (73.7%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.625 kg (13.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.625 kg (13.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 25 g | 10 min | 13.2 % |
| Whirlpool | Eureka! | 30 g | 10 min | 18 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 625 g | Boil | 10 min |