

Milk shake IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **57**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (52.1%) | 85 % | 5 |
| Grain | Castle Malting - Pilszeński 6-rzędowy | 1 kg (20.8%) | 85 % | 5 |
| Grain | Cara Gold | 0.5 kg (10.4%) | 85 % | 120 |
| Grain | pszenica niesłodowana | 0.5 kg (10.4%) | 85 % | --- |
| Grain | monachijski typ 2 | 0.3 kg (6.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Mosaic | 50 g | 15 min | 12 % |
| Boil | Willamette | 30 g | 15 min | 5 % |
| Boil | Centennial | 30 g | 15 min | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|------|
| Other | laktoza | 600 g | Primary | --- |