

# Milk szejk

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **25**
- SRM **5.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.5 kg (58.8%)	80 %	8
Grain	Carahell	0.5 kg (6.5%)	77 %	26
Grain	Pszeniczny	1.5 kg (19.6%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.75 kg (9.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	20 g	60 min	11.4 %
Boil	Citra	20 g	10 min	13.7 %
Whirlpool	Jarrylo	30 g	0 min	11.4 %
Whirlpool	Citra	30 g	0 min	13.7 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	pulpa mango	2550 g	Secondary	14 day(s)