

Milkshake IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (68.2%)	80 %	5
Grain	Pszeniczny	1 kg (15.2%)	85 %	4
Grain	Płatki owsiane	1 kg (15.2%)	85 %	3
Grain	Colorado Honing Malt	0.1 kg (1.5%)	80 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Chinook	25 g	10 min	13 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Citra	10 g	3 min	12 %
Dry Hop	Mosaic	80 g	7 day(s)	10 %
Dry Hop	Citra	80 g	7 day(s)	12 %
Dry Hop	Chinook	40 g	7 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	60 min
Flavor	Zest z Pomarańczy	150 g	Boil	5 min
Flavor	Zest z Grejfruta	80 g	Boil	5 min

Notes

- Fermentacja w 18 stopniach. Schłodzić brzeczke do 16 stopni przed zadaniem drożdży. Utrzymywać 18 przez 5 dni, dwa ostatnie dni podnieść temperaturę na 20 stopni. Wysładzamy nie dłużej niż do 2BLG!
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