

Milkshake IPA podstawka bez dodatków

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **63**
- SRM **10**
- 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (42.5%) | 80 % | 35 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (42.5%) | 80 % | 30 |
| Grain | Płatki owsiane | 0.3 kg (7.5%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (7.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 15 g | 60 min | 15.5 % |
| Boil | Warrior | 15 g | 50 min | 15.5 % |
| Boil | Warrior | 10 g | 40 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|-----------|----------|
| Flavor | laktoza | 500 g | Boil | 15 min |
| Flavor | laska wanilii | 18 g | Secondary | 7 day(s) |
| Flavor | Nr 1 przecier truskawkowy | 1500 g | Secondary | 7 day(s) |
| Flavor | Nr 2 przecier morela | 1500 g | Secondary | 7 day(s) |
| Flavor | Nr 3 przecier mango | 1500 g | Secondary | 7 day(s) |
| Flavor | Nr 4 przecier marakuja | 1500 g | Secondary | 7 day(s) |
| Flavor | Nr 5 przecier brzoskwinia | 1500 g | Secondary | 7 day(s) |
| Flavor | Nr 6 przecier ananas | 1500 g | Secondary | 7 day(s) |