

milkshake NE IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (26.3%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (52.6%) | 79 % | 6 |
| Grain | Słód pszeniczny Bestmalz | 0.6 kg (15.8%) | 82 % | 5 |
| Grain | Abbey Malt Weyermann | 0.2 kg (5.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Whirlpool | Citra | 15 g | 5 min | 13.8 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 13.8 % |
| Whirlpool | Mosaic | 15 g | 5 min | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|--------|--------|------------|
| london fog | Ale | Liquid | 30 ml | white labs |