

Milkshake NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **100 C**, Time **1 min**
- Temp **70 C**, Time **1 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **1 min** at **70C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Keep mash **1 min** at **100C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (54.8%)	85 %	7
Grain	Weyermann - Spelt Malt	1 kg (13.7%)	81 %	6
Grain	Viking Wheat Malt	1 kg (13.7%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (6.8%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.3 kg (4.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	1 min	13.1 %
Boil	Galaxy	10 g	20 min	15 %
Boil	Waimea	20 g	15 min	17 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %

Dry Hop	Equinox	55 g	13 day(s)	13.1 %
Dry Hop	Waimea	40 g	7 day(s)	17 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %

Yeasts

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

Notes

- Laktoza na 15 min przed końcem gotowania.
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