

# Milkshake PA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4.5 kg (70.3%)	80.5 %	6
Grain	Słód pszeniczny Bestmalz	1 kg (15.6%)	82 %	5
Grain	Oats, Flaked	0.5 kg (7.8%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.4 kg (6.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	50 min	14.7 %
Boil	Mosaic	20 g	5 min	12.1 %
Boil	Citra	20 g	5 min	13.5 %
Whirlpool	Citra	15 g	20 min	13.5 %
Dry Hop	Centennial	40 g	5 day(s)	9.5 %
Dry Hop	Mosaic	20 g	5 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	28.35 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	maliny	1000 g	Secondary	5 day(s)