

Milkshake Polish NEIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **56 C**, Time **1 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **1 min** at **56C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 3 kg (68.2%) | 79 % | 6 |
| Grain | Pszeniczny | 0.5 kg (11.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (6.8%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.2 kg (4.5%) | 79 % | 50 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (9.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | lunga | 20 g | 5 min | 11 % |
| Boil | Oktawia | 10 g | 5 min | 7.8 % |
| Boil | Cascade PL | 10 g | 5 min | 5.2 % |
| Whirlpool | Oktawia | 40 g | 20 min | 7.1 % |
| Whirlpool | Cascade PL | 15 g | 20 min | 5.2 % |
| Dry Hop | Oktawia | 50 g | 3 day(s) | 7.8 % |
| Dry Hop | Cascade PL | 25 g | 3 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| FM 55 Zielone wzgórze | Ale | Slant | 150 ml | Fermentum Mobile |