

# Milkshake

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **5.9**
- Style **American Pale Ale**

## 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 **25 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt  | 3 kg (49.2%)   | 80 %  | 5   |
| Grain   | Płatki owsiane        | 1 kg (16.4%)   | 85 %  | 3   |
| Grain   | Viking Wheat Malt     | 0.8 kg (13.1%) | 83 %  | 5   |
| Grain   | Karmelowy Jasny 30EBC | 0.8 kg (13.1%) | 75 %  | 30  |
| Adjunct | Milk Sugar (Lactose)  | 0.5 kg (8.2%)  | 1 %   | 0   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 30 g   | 25 min | 13.2 %     |
| Boil    | Mosaic | 20 g   | 5 min  | 13.2 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |