

Pineapple Milkshake IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **45**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.9 kg (65.5%)	79 %	6
Grain	Oats, Flaked	0.4 kg (13.8%)	80 %	2
Grain	BESTMALZ - Best Wheat Malt	0.4 kg (13.8%)	82 %	4
Sugar	Milk Sugar (Lactose)	0.2 kg (6.9%)	76.1 %	0
Sugar	Ananas	0 kg	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	15 min	10.5 %
Boil	Equinox	25 g	15 min	13.1 %
Whirlpool	Centennial	30 g	0 min	10.5 %
Whirlpool	Equinox	25 g	0 min	13.1 %
Dry Hop	Simcoe	15 g	5 day(s)	13.2 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	11 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Ananas	500 g	Secondary	14 day(s)

Notes

- Simcoe na burzliwą w pierwszym lub drugim dniu fermentacji.
Dec 24, 2017, 10:21 AM
- Za mało pineapple i za mało milkshake. Podrasować przepis i ewentualnie zmienić owoc
Jun 28, 2018, 7:04 PM