

Shake your MILK Cow

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **3.9**
- Style **American IPA**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	12 g	120 min	11.5 %
Boil	Tradition	15 g	60 min	5.4 %
Boil	Tradition	40 g	10 min	5.4 %
Whirlpool	Simcoe	20 g	30 min	11.7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	laktoza	600 g	Boil	15 min
Flavor	truskawki mrożone homogenizowane	1000 g	Secondary	10 day(s)

Flavor	mango mrożone homogenizowane	1000 g	Secondary	10 day(s)
Flavor	aromat waniliowy	4 g	Secondary	1 day(s)

Notes

- rozdział brzeczki na dwie warki po 10 l
 - * 10 l + 1 kg truskawek + 2 ml aromatu
 - * 10 l + 1 kg mango + 2 ml aromatu
 - * dodatek 6,1 g wapna gaszonego na 35 litrów wody (33 do użytku)
 - * dodatek 19,5 ml chlorku wapnia 33% na 35 litrów wody (33 do użytku)
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