

# Strawberry Milkshake IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale Ireks	1.5 kg (62.5%)	80 %	6
Grain	Pszeniczny	0.3 kg (12.5%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.35 kg (14.6%)	76.1 %	0
Grain	Płatki pszeniczne	0.25 kg (10.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.75 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	1500 g	Secondary	5 day(s)