

# Strawberry Milkshake IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **73**
- SRM **4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (70.8%)	81 %	4
Grain	Strzegom Wiedeński	0.3 kg (6.3%)	79 %	10
Grain	Pszeniczny	0.6 kg (12.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	60 min	11.2 %
Boil	Ella (AUS)	20 g	15 min	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.2 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Secondary	7 day(s)