

Strawberry Milkshake IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (46.9%)	79 %	6
Grain	Strzegom Monachijski typ I	3 kg (46.9%)	79 %	16
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	12.8 %
Aroma (end of boil)	Crystal	40 g	5 min	4.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Laktoza	900 g	Boil	10 min
Flavor	Truskawki świeże	3000 g	Secondary	5 day(s)