

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) |