

# Tropical Milkshake IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (32.8%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (16.4%)	83 %	5
Sugar	Milk Sugar (Lactose)	0.25 kg (8.2%)	76.1 %	0
Grain	Płatki pszeniczne	0.3 kg (9.8%)	85 %	3
Grain	Płatki owsiane	0.3 kg (9.8%)	85 %	3
Grain	Biscuit Malt	0.2 kg (6.6%)	79 %	45
Sugar	pulpa marakui	0.5 kg (16.4%)	24 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	8 g	60 min	12 %
Whirlpool	Mosaic	20 g	20 min	12.2 %
Dry Hop	Nelson Sauvín	40 g	3 day(s)	11 %
Dry Hop	Mosaic	60 g	3 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew S-33	Ale	Slant	166.67 ml	Safbrew
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### Extras

Type	Name	Amount	Use for	Time
Other	pulpa marakui	416.67 g	Primary	5 day(s)