

Two Faces (Milkshake IPA na dwa soki)

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **31**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75%)	80 %	5
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (12.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zula	30 g	50 min	11 %
Boil	zombie	30 g	10 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	sok z czarnego bzu	660 g	Secondary	5 day(s)
Flavor	sok z ostrężyn	660 g	Secondary	5 day(s)