

Vanilia milkshake ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4.8**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (81.1%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.3 kg (8.1%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.3 kg (8.1%) | 70 % | 4 |
| Grain | Wheat, Flaked | 0.1 kg (2.7%) | 77 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 400 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|------|
| Flavor | Laktoza | 200 g | Primary | --- |