

# 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	---