

Vanilla Strawberry Milkshake IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **5.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.8 kg (73.8%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.7 kg (10.8%)	80 %	6
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	15 g	60 min	15.5 %
Whirlpool	Citra	15 g	20 min	12.9 %
Whirlpool	Azacca	15 g	20 min	13 %
Whirlpool	Centennial	15 g	20 min	8.3 %
Dry Hop	Citra	50 g	2 day(s)	12.9 %
Dry Hop	Azacca	50 g	2 day(s)	13 %
Dry Hop	Centennial	50 g	2 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's
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Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	5 min
Flavor	Truskawkowe puree	2000 g	Secondary	5 day(s)