

# ORANGE MILKSHAKE AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Rice, Flaked	1 kg (16.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	60 min	17 %
Boil	Summit	10 g	30 min	17 %
Aroma (end of boil)	Falconer's Flight®	30 g	10 min	12 %
Dry Hop	Falconer's Flight®	30 g	14 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gypsum	4 g	Boil	120 min

Flavor	Dried peel of sweet oranges	20 g	Boil	10 min
Flavor	Orange juice	5000 g	Secondary	14 day(s)