

# Milkshake IPA

- Gravity **10.7 BLG**
- ABV ---
- IBU **26**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (57.1%)   | 80 %  | 4   |
| Grain | Strzegom Pale Ale   | 1.5 kg (42.9%) | 79 %  | 6   |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Centennial        | 15 g   | 60 min   | 10.5 %     |
| Dry Hop | Mandarina Bavaria | 50 g   | 3 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 10 g   | ---        |

## Extras

| Type        | Name    | Amount | Use for | Time   |
|-------------|---------|--------|---------|--------|
| Water Agent | laktoza | 500 g  | Boil    | 10 min |