

#13 Coffee Milkshake IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **43**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (13.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (13.3%) | 85 % | 3 |
| Sugar | Laktoza | 0.5 kg (6.7%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 1 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 15 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|----------|------|
| Spice | Cold Brew | 450 g | Bottling | --- |