

#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	Iunga	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	---