

AIPA 4 MILKSHAKE

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **54**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (65.8%)	80 %	4
Grain	Weyermann - Carapils	0.25 kg (3.3%)	75 %	4
Grain	Strzegom Pszeniczny	0.8 kg (10.5%)	81 %	5
Grain	Płatki owsiane	0.8 kg (10.5%)	70 %	3
Sugar	Milk Sugar (Lactose)	0.75 kg (9.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15 %
Boil	Pacifica (NZ)	30 g	20 min	5.4 %
Boil	Mosaic	30 g	7 min	13 %
Whirlpool	Centennial	20 g	30 min	10.5 %
Whirlpool	Citra	15 g	30 min	12 %
Dry Hop	Equinox	30 g	5 day(s)	13 %
Dry Hop	Centennial	30 g	5 day(s)	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Slant	170 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Water Agent	sól epton siarczan Mg 3 g chmielowość	2.8 g	Mash	75 min
Flavor	suszone mango	500 g	Secondary	14 day(s)
Flavor	suszone morele	500 g	Secondary	14 day(s)

Notes

- Warka podzielona na dwa fermentory po 12l. Owoce dodane pod koniec burzliwej (w 11 dniu), po przelaniu dodałem po płaskiej łyżce gęstwy po burzliwej.
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