

ARES Słodko-Gorzkie Milkshake !PA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **16.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **45 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------------|----------------|-------|-----|
| Grain | ARES Słodko-Gorzkie Milkshake !PA | 5.1 kg (87.9%) | 80 % | 40 |
| Adjunct | Płatki Błyskawiczne | 0.2 kg (3.4%) | 1 % | 20 |
| Adjunct | Laktoza | 0.5 kg (8.6%) | 1 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Warrior | 25 g | 60 min | 15.5 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |
| Aroma (end of boil) | Kent Goldings | 25 g | 5 min | 5.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 25 g | 2 day(s) | 15.5 % |
| Dry Hop | Chinook | 25 g | 2 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| NEW WORLD STRONG ALE M42 Mangrove Jack's | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | Whirflock | 5 g | Boil | 5 min |