

# Chocolate Milkshake IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **23.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **76 C**, Time **30 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **85.4C**
- Add grains
- Keep mash **30 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale 2-Row	4.21 kg (77.2%)	80.43 %	3
Grain	Black Malt	0.25 kg (4.6%)	60.87 %	1333
Grain	Caramel / Crystal 60L	0.25 kg (4.6%)	73.91 %	159
Sugar	Lactose (Milk Sugar)	0.21 kg (3.9%)	89.13 %	1
Adjunct	Flaked Oats	0.53 kg (9.7%)	71.74 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	11.94 g	60 min	16 %
Boil	Falconer's Flight	17.9 g	30 min	9.5 %
Boil	Summit	11.94 g	10 min	16 %
Aroma (end of boil)	Mosaic	11.94 g	0 min	11.3 %
Aroma (end of boil)	Falconer's Flight	11.94 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale - American Ale Yeast US-05	Ale	Dry	11 g	Fermentis / Safale

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Apple Sauce	210.53 g	Boil	20 min
Other	Wheat Flour	105.26 g	Boil	20 min
Flavor	Vanilla Bean	42.11 g	Secondary	6 day(s)
Flavor	Fruit Puree	1263.16 g	Secondary	6 day(s)