

# IPA Milkshake

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **33**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **51 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **41.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	12 kg (63.2%)	82 %	4
Grain	Viking Wheat Malt	3 kg (15.8%)	83 %	5
Grain	Oats, Malted	2 kg (10.5%)	80 %	2
Sugar	Milk Sugar (Lactose)	2 kg (10.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	100 g	20 min	13.1 %
Whirlpool	Mosaic	100 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	30 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	pulpa mango	3000 g	Primary	---
Spice	czarna porzeczka	3000 g	Primary	---