

Milkshacke IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **47**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	80 %	5
Grain	Płatki owsiane	1 kg (22.2%)	85 %	3
Grain	Strzegom Karmel 30	0.5 kg (11.1%)	75 %	30
Sugar	Milk Sugar (Lactose)	0.5 kg (11.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Aroma (end of boil)	Galaxy	15 g	10 min	14.5 %
Aroma (end of boil)	Barbe Rouge	15 g	10 min	6.6 %
Whirlpool	Galaxy	44 g	5 min	15 %
Whirlpool	Barbe Rouge	30 g	5 min	6.6 %