

Milkshake

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **4.9**
- Style **American Pale Ale**

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 **25 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (49.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.5%)	83 %	5
Grain	Platki owsiane	1.25 kg (20.7%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.3 kg (5%)	75 %	30
Adjunct	Milk Sugar (Lactose)	0.5 kg (8.3%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	25 min	13.2 %
Boil	Mosaic	20 g	5 min	13.2 %
Dry Hop	Mosaic	50 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	truskawki	2000 g	Secondary	14 day(s)
Flavor	laska wanilii do połowy	20 g	Secondary	7 day(s)