

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) |