

# Milkshake

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **21**
- SRM **4.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	1 kg (24%)	85 %	3
Grain	Rice, Flaked	0.4 kg (9.6%)	70 %	2
Grain	Strzegom Pilzneński	2 kg (47.9%)	80 %	4
Sugar	Milk Sugar (Lactose)	0.375 kg (9%)	76.1 %	0
Dodatek w postaci mleka w proszku (750g) - na gotowanie 15 przed końcem, 10 i 5 minut.				
Grain	Płatki owsiane	0.4 kg (9.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Other	Budyń waniliowy winiary	105 g	Mash	65 min
Fining	Łuska ryżowa	100 g	Mash	65 min