

Milkshake Banana IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.35 kg (73%) | 80 % | 5 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 0.5 kg (27%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Boil | lunga | 5 g | 50 min | 11 % |
| Aroma (end of boil) | Jarrylo | 10 g | 10 min | 15 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 10 % |
| Dry Hop | Jarrylo | 20 g | 7 day(s) | 15 % |
| Dry Hop | Mosaic | 20 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 12 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------|--------|-----------|----------|
| Flavor | pulpa z banana De Care | 900 g | Secondary | 7 day(s) |
| Flavor | laktoza | 300 g | Mash | 15 min |