

Milkshake cherry-raspberry IPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **63**
- SRM **5.5**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **69 C**, Time **15 min**
- Temp **73 C**, Time **5 min**

Mash step by step

- Heat up **32.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **69C**
- Keep mash **5 min** at **73C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (44.8%)	80 %	5
Grain	Briess - Wheat Malt, White	4 kg (35.9%)	85 %	5
Grain	Oats, Malted	1 kg (9%)	80 %	2
Grain	Acid Malt	0.9 kg (8.1%)	58.7 %	6
Sugar	Milk Sugar (Lactose)	0.25 kg (2.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	69 g	60 min	13.5 %
Aroma (end of boil)	El Dorado	69 g	3 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's
WB-06	Wheat	Dry	11 g	Fermentis