

# Milkshake India Pale Ale

---

- Gravity **4.3 BLG**
- ABV **1.6 %**
- IBU ---
- SRM **1.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base Malt - Viking Malt	1 kg (50%)	80 %	5
Grain	Płatki owsiane	1 kg (50%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	1 g	1 min	10 %
Boil	Citra	1 g	1 min	12 %
Boil	Equinox	1 g	1 min	13.1 %
Boil	Chinook	1 g	1 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	1 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	sok brzoskwiowy nfc	1 g	Boil	1 min