

# Milkshake IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **52**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Sugar	Milk Sugar (Lactose)	0.5 kg (10%)	76.1 %	0
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	45 min	10 %
Boil	Equinox	20 g	45 min	13.1 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Equinox	30 g	0 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	owoce	1500 g	Secondary	14 day(s)