

# Milkshake IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **74**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1 kg (32.3%)	81 %	5
Grain	Wayermann - Wheat Malt	1 kg (32.3%)	82 %	-1
Grain	Viking Malt Dekstrynowy	0.1 kg (3.2%)	60 %	-1
Grain	Oats, Flaked	0.5 kg (16.1%)	80 %	1
Grain	Weyermann - Pale Ale Malt	0.5 kg (16.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	20 min	12 %
Whirlpool	Cascade	50 g	20 min	6 %
Boil	African Queen	12 g	60 min	11 %

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	250 g	Boil	10 min
Water Agent	Phosphoric Acid	2 g	Mash	60 min