

# Milkshake IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (77.2%)	80 %	5
Grain	Pszeniczny	0.65 kg (11.4%)	85 %	4
Grain	Płatki owsiane	0.65 kg (11.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	14 g	45 min	12 %
Boil	Mosaic	10 g	15 min	10 %
Boil	laktoza	250 g	15 min	1 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Sabro	25 g	5 min	15 %
Dry Hop	Citra	35 g	3 day(s)	12 %
Dry Hop	Sabro	35 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	120 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Other	Truskawki	1200 g	Secondary	7 day(s)
+ Sabro 35g				
Other	Morele	1000 g	Secondary	7 day(s)
+ Citra 35g				