

Milkshake IPA - Malina

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Viking Pale Ale malt | 1.3 kg (52%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (20%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.4 kg (16%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (12%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Aroma (end of boil) | El Dorado | 10 g | 10 min | 15 % |
| Whirlpool | El Dorado | 20 g | 0 min | 15 % |
| Whirlpool | Sabro | 20 g | 0 min | 15 % |
| Dry Hop | Sabro | 15 g | 3 day(s) | 15 % |
| Dry Hop | El Dorado | 15 g | 3 day(s) | 15 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | Maliny (przemrożone) | 1000 g | Secondary | 10 day(s) |