

Milkshake IPA Malinowy

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **41**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (63.5%)	80 %	4
Grain	Pszeniczny	1 kg (15.9%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4
Grain	Płatki owsiane	0.5 kg (7.9%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Whirlpool	Citra	50 g	10 min	12 %
Whirlpool	Amarillo	30 g	10 min	9.5 %
Whirlpool	Barbe Rouge	20 g	10 min	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok malinowy	1500 g	Secondary	14 day(s)
Spice	Wanilia - laska	3 g	Secondary	7 day(s)