

# Milkshake PA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **40.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **31.2 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **40.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (33.3%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (22.2%)	79 %	10
Grain	Strzegom Pilzneński	2 kg (22.2%)	80 %	4
Grain	Płatki owsiane	1 kg (11.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (11.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	30 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	200 ml	White Labs

## Notes

- Warkę podzielę na trzy części.
  1. truskawki
  2. śliwki
  3. mango

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