

# Milkshake Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (60%)	80 %	7
Grain	Pszeniczny	1 kg (10%)	85 %	4
Grain	Płatki owsiane	2 kg (20%)	85 %	3
Sugar	Laktoza	0.5 kg (5%)	--- %	---
Grain	Carahell	0.3 kg (3%)	77 %	26
Grain	Weyermann - Carawheat	0.2 kg (2%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	60 min	17 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Waimea	15 g	30 min	17 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Waimea	15 g	15 min	17 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Dry Hop	Galaxy	80 g	4 day(s)	15 %
Aroma (end of boil)	Waimea	15 g	0 min	17 %