

# Milkshake v1

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **43**
- SRM **4.9**

## 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 **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (61.6%)	80 %	5
Grain	Płatki owsiane	1 kg (13.7%)	85 %	3
Grain	Słód pszeniczny Bestmalz	1 kg (13.7%)	82 %	5
Grain	Weyermann - Carapils	0.3 kg (4.1%)	78 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (6.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Whirlpool	Amarillo	50 g	30 min	9.5 %
Whirlpool	Centennial	50 g	30 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango pulpa	1700 g	Secondary	14 day(s)
Flavor	Maliny	1200 g	Secondary	14 day(s)

## Notes

- Warka podzielona na dwie  
*Apr 15, 2019, 8:10 PM*