

nut milkshake ipa

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **40**
- SRM **15.8**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (64.4%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.5 kg (8.5%)	72 %	180
Grain	Słód owsiany Fawcett	0.3 kg (5.1%)	61 %	5
Grain	Czekoladowy	0.3 kg (5.1%)	60 %	100
Grain	Pszenica niesłodowana	0.3 kg (5.1%)	75 %	3
Sugar	latkoza	0.5 kg (8.5%)	100 %	---
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.4%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	5 g	60 min	15.3 %
Boil	Topaz	50 g	5 min	10 %
Boil	Topaz	50 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale