

Shake this milk

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|----------------|--------|-----|
| Liquid Extract | Bruntal | 1.7 kg (77.3%) | 81 % | 26 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (22.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Oktawia | 30 g | 20 min | 7.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|----------|
| Flavor | Truskawki | 1000 g | Secondary | 7 day(s) |
| Flavor | Truskawki | 1000 g | Boil | 30 min |
| Flavor | Jerzyny | 300 g | Boil | 30 min |