

Strawberry Milkshake IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (64.7%) | 80 % | 5 |
| Grain | Pszeniczny hell | 1 kg (14.4%) | 85 % | 4 |
| Grain | Carahell | 0.5 kg (7.2%) | 77 % | 26 |
| Grain | Płatki owsiane | 0.4 kg (5.8%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.2%) | 1 % | 0 |
| Sugar | Cukier z truskawek z fermentacji burzliwej | 0.05 kg (0.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Belma | 40 g | 60 min | 10.4 % |
| Whirlpool | Belma | 10 g | 0 min | 10.4 % |
| Dry Hop | Belma | 50 g | 5 day(s) | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 2 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------|--------|-----------|----------|
| Flavor | Truskawki mrożone | 1000 g | Secondary | 5 day(s) |
|--------|-------------------|--------|-----------|----------|

Notes

- Laktoza na ostatnie 20 Minut gotowania
Na podstawie książki 50 Craft Bier Rezepte, strona 94
Oct 27, 2024, 2:27 PM