

# Strawberry Milkshake IPA 16 BLG

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (65.1%)	79 %	6
Grain	Pszeniczny	1 kg (15.5%)	85 %	4
Grain	Płatki owsiane	0.75 kg (11.6%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Citra	30 g	5 min	12 %
Boil	Mosaic	50 g	0 min	10 %
Dry Hop	Citra	70 g	5 day(s)	12 %
Dry Hop	Huell Melon	50 g	5 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	2000 g	Secondary	5 day(s)
Flavor	Laska wanilii	8 g	Secondary	5 day(s)

## Notes

- Laktoza na 15min gotowania.  
120g glukozy na 20l piwa do refermentacji.  
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