

# Strawberry Milkshake IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **77C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (65.9%)	80 %	5
Grain	Oats, Flaked	1 kg (22%)	80 %	2
Grain	Weyermann - Carapils	0.25 kg (5.5%)	78 %	4
Sugar	Milk Sugar (Lactose)	0.3 kg (6.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Falconer's Flight	25 g	15 min	10.5 %
Aroma (end of boil)	Cascade	10 g	15 min	6 %
Dry Hop	Cascade	10 g	3 day(s)	6 %
Dry Hop	Falconer's Flight	25 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP519 Stranda Kveik	Ale	Liquid	100 ml	White Labs

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Truskawki	500 g	Secondary	14 day(s)
Flavor	Czarna porzeczka	500 g	Secondary	14 day(s)