

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

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