

# Truskawkowy milkshake IPA "Truskawki w Ameryce"

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **5.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (38.5%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (15.4%)	76.1 %	0
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4
Grain	Strzegom Bursztynowy	0.5 kg (7.7%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Citra	10 g	10 min	12 %
Boil	Mosaic	10 g	10 min	10.4 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Mosaic	20 g	5 min	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	truskawki	4000 g	Secondary	7 day(s)

## Notes

- Laktozę wrzucić na ostatnie 10 minut gotowania  
*Sep 23, 2018, 9:19 PM*