

#25 Orange Vanilla Milkshake IPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **64**
- SRM **5.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **77C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Best Pale Ale	5 kg (52.1%)	80 %	5
Grain	Simpsons - Słód owsiany	1 kg (10.4%)	65 %	5
Grain	Weyermann - Słód pszeniczny	1 kg (10.4%)	80 %	5
Grain	Simpsons - Golden Naked Oats	0.5 kg (5.2%)	73 %	18
Grain	Płatki owsiane	0.5 kg (5.2%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (5.2%)	85 %	3
Adjunct	Laktoza	0.6 kg (6.3%)	100 %	1
Na koniec gotowania				
Adjunct	Mleko w proszku odtłuszczone	0.25 kg (2.6%)	100 %	1
Na 100g: 53g cukru (laktozy), 35g białka, 1g tłuszczu. Dodane na koniec gotowania.				
Sugar	Corn Sugar (Dextrose)	0.25 kg (2.6%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
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Whirlpool	Sabro 2019	100 g	25 min	15 %
Whirlpool	Lupomax Citra 2019	40 g	25 min	18.8 %
Whirlpool	El Dorado 2019	50 g	20 min	14.2 %
Dry Hop	El Dorado 2019	50 g	3 day(s)	14.3 %
Dry Hop	Citra 2019	100 g	3 day(s)	12.9 %
Dry Hop	Nelson Sauvín 2020	50 g	2 day(s)	10.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 Coastal Haze Ale	Ale	Liquid	500 ml	White Labs

3 miesięczna fiolka.
Starter 2 stopniowy około 10 BLG: 1L -> 2.5L

Extras

Type	Name	Amount	Use for	Time
Flavor	Zest + sok z pomarańczy	6 g	Secondary	14 day(s)
Zest z 6 pomarańczy i wyciśnięty sok z 5 pomarańczy. Wszystko zagotowane przez 10 min i dodane na cichą.				
Flavor	Laski wanilii burbońskiej	4 g	Secondary	14 day(s)
4 sztuki 15cm				
Other	Kwas L-askrobinowy	6 g	Secondary	14 day(s)
Dodane przy zlewaniu na cichą				

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=K2QYJXS>
Nov 17, 2020, 11:27 AM