

#34 Green Tea Milkshake APA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	10 kg (87%)	80 %	7
Grain	Acid Malt	0.5 kg (4.3%)	58.7 %	6
Sugar	Milk Sugar (Lactose)	1 kg (8.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %
Aroma (end of boil)	Sabro	50 g	5 min	15 %
Aroma (end of boil)	Sabro	100 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Zielona Herbata	250 g	Secondary	2 day(s)