

Experymentalna Milkshake AIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **51**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **74C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 5 kg (76.9%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.7%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 0.2 kg (3.1%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (4.6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Cascade PL | 20 g | 15 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------|--------|-----------|----------|
| Other | Mango | 1500 g | Secondary | 3 day(s) |