

KROWA - STRAWBERRY MILKSHAKE AIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **38**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Smaragd	20 g	60 min	3.9 %
Boil	Citra	15 g	30 min	12 %
Boil	Motueka	15 g	30 min	7 %
Boil	Citra	15 g	15 min	12 %
Boil	Motueka	15 g	15 min	7 %
Dry Hop	Barbe Rouge	100 g	5 day(s)	6.6 %
Dry Hop	Motueka	100 g	5 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	12.5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Laktoza	1000 g	Boil	20 min
Spice	Puree z truskawek	3000 g	Secondary	5 day(s)

Notes

- Laktoza na ostatnie 20 minut gotowania.
Truskawki lub inne owoce w formie puree na 5 dni na cichą.
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