

Malimilk Lichtusa - Milkshake IPA Raspberries

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **57**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **50 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale A	2 kg (69%)	80.5 %	6
Grain	Simpsons - Maris Otter	0.3 kg (10.3%)	81 %	6
Grain	Platki owsiane	0.2 kg (6.9%)	85 %	3
Grain	Weyermann - Carapils	0.12 kg (4.1%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.08 kg (2.8%)	80 %	6
Grain	Monachijski	0.2 kg (6.9%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	12.5 %
Boil	Citra	10 g	20 min	13.5 %
Boil	Galaxy	10 g	20 min	14.5 %
Boil	Citra	10 g	5 min	13.5 %

Boil	Galaxy	10 g	5 min	14.5 %
Dry Hop	Citra	10 g	5 day(s)	13.5 %
Dry Hop	Galaxy	10 g	5 day(s)	14.5 %
Dry Hop	Citra	20 g	4 day(s)	13.5 %
Dry Hop	Galaxy	20 g	4 day(s)	14.5 %

Extras

Type	Name	Amount	Use for	Time
Spice	laska wanilii	0.5 g	Secondary	3 day(s)
Other	maliny	700 g	Secondary	3 day(s)