

# Milk Shake IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **63**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (14.3%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (28.6%)	81 %	6
Dry Extract	Briess DME - Golden Light	2 kg (28.6%)	95 %	8
Adjunct	Pszenica niesłodowana	2 kg (28.6%)	30 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	11 %
Aroma (end of boil)	Huell Melon	30 g	20 min	7.5 %
Whirlpool	Huell Melon	30 g	0 min	7.5 %
Aroma (end of boil)	Lemon drop	30 g	20 min	4.6 %
Whirlpool	Lemon drop	20 g	0 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kwejk	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Laktoza	500 g	Boil	10 min
Other	Gujawa	2000 g	Primary	2 day(s)