

# Milk Shake

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (49.2%)	80 %	5
Grain	Pszeniczny	2 kg (30.8%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.7%)	76.1 %	0
Grain	Monachijski	0.2 kg (3.1%)	80 %	16
Grain	Karmelowy Czerwony	0.1 kg (1.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12 %
Boil	Magnum	10 g	60 min	13.5 %
Boil	lunga	15 g	40 min	12 %
Boil	lunga	10 g	10 min	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	2000 g	Secondary	14 day(s)
Spice	laski wanilii	2 g	Secondary	14 day(s)