

# Milkshake Banana IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.35 kg (73%)	80 %	5
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.5 kg (27%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	lunga	5 g	50 min	11 %
Aroma (end of boil)	Jarrylo	10 g	10 min	15 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Dry Hop	Jarrylo	20 g	7 day(s)	15 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	12 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z banana De Care	900 g	Secondary	7 day(s)
Flavor	laktoza	300 g	Mash	15 min