

# 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   |