

Milkshake IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **208**
- SRM **5.4**
- Style **Imperial 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **14.3 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	4 kg (64%)	80 %	5
Grain	Oats, Flaked	1 kg (16%)	80 %	2
Grain	Biscuit Malt	0.25 kg (4%)	79 %	45
Grain	Carahell	0.25 kg (4%)	77 %	26
Sugar	Milk Sugar (Lactose)	0.75 kg (12%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	15 %
Boil	Galaxy	30 g	50 min	15 %
Boil	Galaxy	30 g	40 min	15 %
Boil	Enigma (AUS)	30 g	30 min	17.2 %
Boil	Enigma (AUS)	30 g	20 min	17.2 %
Boil	Enigma (AUS)	30 g	10 min	17.2 %
Dry Hop	Enigma (AUS)	90 g	9 day(s)	17.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	kompot z czereśni	3000 g	Boil	10 min
Other	kompot z czereśni	1000 g	Secondary	9 day(s)