

# Milkshake IPA 16Blg

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **85**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	6 kg (66.7%)	80 %	6
Grain	Pszeniczny	1 kg (11.1%)	85 %	4
Grain	Acid Malt	1 kg (11.1%)	58.7 %	6
Sugar	Milk Sugar (Lactose)	1 kg (11.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	30 g	10 min	10 %
Boil	Citra	50 g	60 min	12 %
Boil	Centennial	50 g	50 min	10.5 %
Aroma (end of boil)	Chinook	30 g	5 min	13 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	2000 g	Secondary	4 day(s)