

# Milkshake IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **35.7 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **30.6 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (61.4%)	81 %	4
Grain	Pszeniczny	0.6 kg (10.5%)	85 %	4
Grain	Viking Dekstrynowy	0.5 kg (8.8%)	79 %	13
Grain	Oats, Flaked	0.5 kg (8.8%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.6 kg (10.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	25 g	90 min	12 %
Whirlpool	Azacca	50 g	10 min	14 %
Whirlpool	Mosaic	20 g	10 min	10.4 %
Whirlpool	Citra	30 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	167.65 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Vanilla fruits	5 g	Secondary	7 day(s)
Flavor	Truskawki	1800 g	Secondary	7 day(s)