

Milkshake IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.4 kg (38.9%) | 85 % | 7 |
| Grain | Strzegom Pilzniejszy | 1 kg (27.8%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (13.9%) | --- % | --- |
| Grain | Płatki owsiane | 0.2 kg (5.6%) | 85 % | 3 |
| Grain | Viking Malt Karmelowy 50 | 0.15 kg (4.2%) | --- % | --- |
| Sugar | Laktoza | 0.35 kg (9.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Columbus | 10 g | 60 min | 12.6 % |
| Boil | Denali | 5 g | 10 min | 14.2 % |
| Boil | Denali | 5 g | 5 min | 14.2 % |
| Whirlpool | Denali | 5 g | 10 min | 14.2 % |
| Dry Hop | Cascade | 10 g | 3 day(s) | 6.9 % |
| Dry Hop | Denali | 10 g | 2 day(s) | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| FM52 Amerykański Sen | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Other | Łuska ryżowa | 200 g | Mash | 10 min |
| Fining | Mech Irlandzki | 3 g | Boil | 10 min |
| Flavor | Truskawki | 2000 g | Secondary | 7 day(s) |

Notes

- Dodać laktozę 15 minut przed końcem gotowania.
Łuska ryżowa na wygrzew.
Mar 25, 2021, 9:26 PM