

# MILKSHAKE IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **17.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.5%)	80 %	5
Grain	Carafa	0.4 kg (5.8%)	70 %	664
Sugar	Milk Sugar (Lactose)	0.5 kg (7.2%)	76.1 %	0
Grain	Pszeniczny	1 kg (14.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Whirlpool	Simcoe	30 g	0 min	13.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnia	2000 g	Secondary	7 day(s)