

# Milkshake IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **68**
- SRM **4.3**
- Style **American 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 **69 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- 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	5 kg (90.9%)	80 %	5
Grain	Platki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	20 g	60 min	15.5 %
Boil	Bravo	10 g	45 min	15.5 %
Boil	Bravo	10 g	30 min	15.5 %
Boil	Bravo	10 g	15 min	15.5 %
Whirlpool	Bravo	50 g	0 min	15.5 %
Dry Hop	Bravo	100 g	4 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	12.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny mrozone	1000 g	Secondary	14 day(s)