

# MILKSHAKE IPA (PW) 30I

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **68C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (39.5%)	79 %	6
Grain	BESTMALZ - Bestt Pale Ale	1 kg (13.2%)	80.5 %	6
Grain	Strzegom Pszeniczny	0.3 kg (3.9%)	81 %	6
Grain	Żytni	0.8 kg (10.5%)	85 %	8
Grain	Strzegom Wiedeński	0.8 kg (10.5%)	79 %	10
Grain	Płatki owsiane	0.3 kg (3.9%)	85 %	3
Grain	płatki żytnie	0.3 kg (3.9%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (2.6%)	75 %	45
Sugar	Laktoza	0.9 kg (11.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	15 g	60 min	7.6 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	12.5 %
Whirlpool	Eureka!	35 g	10 min	18 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Eureka!	20 g	5 day(s)	18 %

## Extras

Type	Name	Amount	Use for	Time
Other	Zest z pomarańczy	150 g	Secondary	5 day(s)