

Milkshake IPA v2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **1.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.3 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.3 kg (7.7%)	85 %	3
Grain	Pszeniczny	0.3 kg (7.7%)	85 %	4
Grain	Pale ale	2.52 kg (64.3%)	--- %	---
Adjunct	Laktoza	0.5 kg (12.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Galaxy	20 g	10 min	15 %
Boil	Centennial	20 g	5 min	10.5 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	Mango	1000 g	Secondary	10 day(s)
Other	Ananas	1000 g	Secondary	10 day(s)