

Milkshake IPA z homebrewing

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4.1**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (71.4%)	81 %	5
Grain	Płatki pszeniczne	0.5 kg (17.9%)	85 %	3
Grain	Płatki owsiane	0.3 kg (10.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Ekuanot	25 g	0 min	13.1 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %

Extras

Type	Name	Amount	Use for	Time
Other	laktoza	250 g	Boil	50 min
Flavor	Pulpa Mango	600 g	Primary	7 day(s)
Flavor	Pulpa z czarnej porzeczki	325 g	Primary	7 day(s)