

# milkshake NE IPA

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (26.3%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (52.6%)	79 %	6
Grain	Słód pszeniczny Bestmalz	0.6 kg (15.8%)	82 %	5
Grain	Abbey Malt Weyermann	0.2 kg (5.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	15 g	5 min	13.8 %
Aroma (end of boil)	Citra	20 g	10 min	13.8 %
Whirlpool	Mosaic	15 g	5 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
london fog	Ale	Liquid	30 ml	white labs