

Milkshake Polish NEIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **56 C**, Time **1 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **1 min** at **56C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (68.2%)	79 %	6
Grain	Pszeniczny	0.5 kg (11.4%)	85 %	4
Grain	Płatki owsiane	0.3 kg (6.8%)	85 %	3
Grain	Biscuit Malt	0.2 kg (4.5%)	79 %	50
Sugar	Milk Sugar (Lactose)	0.4 kg (9.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	lunga	20 g	5 min	11 %
Boil	Oktawia	10 g	5 min	7.8 %
Boil	Cascade PL	10 g	5 min	5.2 %
Whirlpool	Oktawia	40 g	20 min	7.1 %
Whirlpool	Cascade PL	15 g	20 min	5.2 %
Dry Hop	Oktawia	50 g	3 day(s)	7.8 %
Dry Hop	Cascade PL	25 g	3 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 55 Zielone wzgórze	Ale	Slant	150 ml	Fermentum Mobile