

# milkshake summer kveik sour ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **2.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (39.5%)	80 %	4
Grain	Pszeniczny	1.3 kg (30.2%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (9.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (9.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (11.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	7 g	60 min	15.5 %
Boil	Sabro	50 g	0 min	15.5 %
Boil	WAI-ITI	50 g	0 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	250 g	Mash	10 min

## Notes

- Kettle sour, sanprobi ibs 20 kaps., 48h.  
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