

# milkszejk ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (75.5%)	81 %	4
Grain	Płatki owsiane	0.6 kg (12.2%)	85 %	3
Grain	Płatki orkiszowe	0.6 kg (12.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.1 %
Aroma (end of boil)	Cascade PL	20 g	2 min	8 %
Aroma (end of boil)	Sorachi Ace	40 g	2 min	10 %
Dry Hop	Sorachi Ace	60 g	3 day(s)	10 %
Dry Hop	Cascade PL	20 g	3 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	450 g	Boil	15 min
Flavor	pulpa mango	850 g	Secondary	7 day(s)