

P.9 - Strawberry milkshake IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **5.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (73.5%)	85 %	7
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Płatki owsiane	0.8 kg (11.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Cascade	20 g	10 min	6 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Citra	20 g	10 min	12 %
Boil	Mosaic	30 g	1 min	10 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min
Flavor	Mrożone zblendowane truskawki	1000 g	Secondary	14 day(s)