

# projekt - Session Milkshake APA #1 - Browar na Wyżynie

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **20**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **11.5 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	1 kg (29.4%)	80 %	6
Grain	golden ale Viking Malt	1 kg (29.4%)	80 %	11
Grain	karmelowy 30 - Viking Malt	0.2 kg (5.9%)	75 %	30
Grain	płatki pszenne błyskawiczne	0.6 kg (17.6%)	70 %	1
Grain	płatki żytnie błyskawiczne	0.6 kg (17.6%)	70 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot (USA) - granulát	5 g	60 min	16.1 %
Boil	Ekuanot (USA) - granulát	5 g	20 min	16.1 %
Aroma (end of boil)	Ekuanot (USA) - granulát	5 g	5 min	16.1 %
Whirlpool	Ekuanot (USA) - granulát	20 g	0 min	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Other	Ekuanot (USA) - granulát	20 g	Primary	7 day(s)
Flavor	Maliny 450g	450 g	Secondary	7 day(s)

## Notes

- Chmiel na whirlpool zadany do temp. 80C na pół godziny.  
*Feb 25, 2018, 1:04 PM*