

Raspberry Milkshake IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **8.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|----------------|--------|-----|
| Liquid Extract | Dry Extract (DME) - Amber | 1.7 kg (77.3%) | 95 % | 26 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (22.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Marynka | 20 g | 30 min | 10 % |
| Dry Hop | Citra | 20 g | 10 day(s) | 12 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|-----------|
| Flavor | raspberry | 1000 g | Secondary | 14 day(s) |