

# Raspberry Milkshake IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **29 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (63.5%)	81 %	4
Grain	Pszeniczny	1 kg (15.9%)	85 %	4
Grain	Oats, Flaked	0.5 kg (7.9%)	80 %	2
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (7.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Aroma (end of boil)	Vic Secret	30 g	5 min	18 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Whirlpool	Amarillo	30 g	20 min	8.2 %
Whirlpool	Vic Secret	30 g	20 min	18 %
Whirlpool	Citra	30 g	20 min	12 %
Dry Hop	Amarillo	40 g	7 day(s)	8.2 %
Dry Hop	Vic Secret	40 g	7 day(s)	18 %
Dry Hop	Citra	40 g	7 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Raspberry juice	1500 g	Secondary	14 day(s)
Spice	Vanilla fruits	3 g	Secondary	7 day(s)