

# Raspberry Milkshake

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **76.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	4.8 kg (83.3%)	80 %	6
Sugar	Milk Sugar (Lactose)	0.4 kg (6.9%)	76.1 %	0
Grain	Płatki owsiane	0.56 kg (9.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	23.2 g	60 min	13 %
Whirlpool	Cluster	20 g	0 min	7.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20.91 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	400 g	Boil	0 min
Flavor	Malina grys	3000 g	Secondary	7 day(s)