

## Shake this milk

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **7.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (77.3%)	81 %	26
Sugar	Milk Sugar (Lactose)	0.5 kg (22.7%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Oktawia	30 g	20 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	1000 g	Secondary	7 day(s)
Flavor	Truskawki	1000 g	Boil	30 min
Flavor	Jerzyny	300 g	Boil	30 min