

Strawberry Milkshake IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (64.7%)	80 %	5
Grain	Pszeniczny hell	1 kg (14.4%)	85 %	4
Grain	Carahell	0.5 kg (7.2%)	77 %	26
Grain	Płatki owsiane	0.4 kg (5.8%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.2%)	1 %	0
Sugar	Cukier z truskawek z fermentacji burzliwej	0.05 kg (0.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Belma	40 g	60 min	10.4 %
Whirlpool	Belma	10 g	0 min	10.4 %
Dry Hop	Belma	50 g	5 day(s)	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	2 g	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	Truskawki mrożone	1000 g	Secondary	5 day(s)
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Notes

- Laktoza na ostatnie 20 Minut gotowania
Na podstawie książki 50 Craft Bier Rezepte, strona 94
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