

# Strawberry Milkshake IPA

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount          | Yield  | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Pale ale Ireks       | 1.5 kg (62.5%)  | 80 %   | 6   |
| Grain | Pszeniczny           | 0.3 kg (12.5%)  | 85 %   | 4   |
| Sugar | Milk Sugar (Lactose) | 0.35 kg (14.6%) | 76.1 % | 0   |
| Grain | Płatki pszeniczne    | 0.25 kg (10.4%) | 85 %   | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 10 g   | 60 min | 13 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5.75 g | ---        |

## Extras

| Type   | Name      | Amount | Use for   | Time     |
|--------|-----------|--------|-----------|----------|
| Flavor | Truskawki | 1500 g | Secondary | 5 day(s) |