

# Wstrząśnięta Mleczarka (Milkshake IPA)

- Gravity **15 BLG**
- ABV ---
- IBU **27**
- SRM **4.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (48.4%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (24.2%)	82 %	4
Grain	Barley, Flaked	1 kg (16.1%)	70 %	4
Grain	Weyermann - Carapils	0.5 kg (8.1%)	78 %	4
Grain	Viking Wheat Malt	0.2 kg (3.2%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cardinal	15 g	60 min	9.2 %
Aroma (end of boil)	Mandarina Bavaria	20 g	10 min	10 %
Aroma (end of boil)	Equinox	5 g	10 min	13.1 %
Aroma (end of boil)	El Dorado	10 g	10 min	15 %
Aroma (end of boil)	Mandarina Bavaria	20 g	0 min	10 %
Aroma (end of boil)	Equinox	5 g	0 min	13.1 %
Aroma (end of boil)	El Dorado	10 g	0 min	15 %
Dry Hop	Equinox	10 g	4 day(s)	13.1 %

Dry Hop	El Dorado	30 g	4 day(s)	15 %
Dry Hop	Cardinal	20 g	4 day(s)	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Slant	250 ml	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	400 g	Boil	20 min
Other	Mąka pszenna	100 g	Boil	10 min
Flavor	Truskawki mrożone	1500 g	Secondary	7 day(s)

## Notes

- Przepis w trakcie tworzenia - ciągle ewoluuje  
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