

# Milkshake Polish NEIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **56 C**, Time **1 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **1 min** at **56C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale    | 3 kg (68.2%)   | 79 %   | 6   |
| Grain | Pszeniczny           | 0.5 kg (11.4%) | 85 %   | 4   |
| Grain | Płatki owsiane       | 0.3 kg (6.8%)  | 85 %   | 3   |
| Grain | Biscuit Malt         | 0.2 kg (4.5%)  | 79 %   | 50  |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (9.1%)  | 76.1 % | 0   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | lunga      | 30 g   | 60 min   | 11 %       |
| Boil      | lunga      | 20 g   | 5 min    | 11 %       |
| Boil      | Oktawia    | 10 g   | 5 min    | 7.8 %      |
| Boil      | Cascade PL | 10 g   | 5 min    | 5.2 %      |
| Whirlpool | Oktawia    | 40 g   | 20 min   | 7.1 %      |
| Whirlpool | Cascade PL | 15 g   | 20 min   | 5.2 %      |
| Dry Hop   | Oktawia    | 50 g   | 3 day(s) | 7.8 %      |
| Dry Hop   | Cascade PL | 25 g   | 3 day(s) | 5.2 %      |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory       |
|--------------------------|------|-------|--------|------------------|
| FM 55 Zielone<br>wzgórze | Ale  | Slant | 150 ml | Fermentum Mobile |