Strawberry Milkshake AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **69**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg *(72.5%)*	80 %	6
Grain	Briess - Rye Malt	0.3 kg *(4.3%)*	80 %	7
Grain	Simpsons - Caramalt Light	0.5 kg *(7.2%)*	76 %	26
Grain	Special B Malt	0.1 kg *(1.4%)*	65.2 %	315
Grain	Oats, Flaked	0.4 kg *(5.8%)*	80 %	2
Sugar	Milk Sugar (Lactose)	0.6 kg *(8.7%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	29 g	45 min	6.1 %
Boil	East Kent Goldings	27 g	45 min	4.8 %
Boil	Cascade PL	10 g	5 min	5.2 %
Boil	Galaxy	10 g	5 min	15 %
Boil	Chinook	10 g	5 min	13 %
Whirlpool	Cascade PL	9 g	50 min	5.2 %
Whirlpool	Galaxy	5 g	50 min	15 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Whirlpool	Chinook	16 g	50 min	13 %
Whirlpool	Enigma (AUS)	20 g	50 min	17.2 %
Whirlpool	El Dorado	20 g	50 min	15 %
Dry Hop	Enigma (AUS)	30 g	3 day(s)	17.2 %
Dry Hop	El Dorado	30 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	pożywka dla drożdży	5 g	Boil	15 min
Other	truskawki	2000 g	Secondary	10 day(s)
Spice	laska wanilii (macerowana w wódce)	2 g	Secondary	10 day(s)