milk shake ipa cooperacja

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **51**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg *(40.5%)*	80 %	5
Grain	Strzegom Pilzneński	1.5 kg *(40.5%)*	80 %	4
Grain	Pszeniczny	0.3 kg *(8.1%)*	85 %	4
Sugar	Milk Sugar (Lactose)	0.4 kg *(10.8%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	15 g	15 min	12 %
Aroma (end of boil)	Equinox	15 g	15 min	13.1 %
Aroma (end of boil)	Simcoe	15 g	15 min	13.2 %

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