

# MilkShake IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (76.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (10.9%)	85 %	4
Grain	Słód owsiany Fawcett	0.4 kg (8.7%)	61 %	5
Grain	Briess - Carapils Malt	0.2 kg (4.3%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	60 min	13.5 %
Boil	Citra	15 g	5 min	12 %
Boil	Mosaic	15 g	5 min	10 %
Whirlpool	Citra	10 g	20 min	12 %
Whirlpool	Mosaic	10 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	400 g	Boil	10 min
Flavor	Puree Truskawkowe	2000 g	Secondary	7 day(s)
Spice	Wanilia	1 g	Secondary	7 day(s)
Flavor	Skórka Cytrynowa	1 g	Boil	10 min
Fining	Pektinaza	2 g	Secondary	7 day(s)