23° Chilli Blackcurrant Milkshake IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(71.4%)*	80 %	4
Grain	Viking Pale Ale malt	2 kg *(28.6%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pekko	50 g	30 min	13.6 %
Boil	Pekko	50 g	10 min	13.6 %
Dry Hop	Falconers flight	100 g	4 day(s)	11.3 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	15 min
Spice	Chilli	50 g	Secondary	4 day(s)
Flavor	Czarna porzeczka	500 g	Secondary	4 day(s)

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