

# MILKSHAKE IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **17.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (72.5%)  | 80 %   | 5   |
| Grain | Carafa               | 0.4 kg (5.8%) | 70 %   | 664 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.2%) | 76.1 % | 0   |
| Grain | Pszeniczny           | 1 kg (14.5%)  | 85 %   | 4   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Simcoe | 30 g   | 60 min | 13.2 %     |
| Aroma (end of boil) | Simcoe | 20 g   | 10 min | 13.2 %     |
| Aroma (end of boil) | Simcoe | 20 g   | 5 min  | 13.2 %     |
| Whirlpool           | Simcoe | 30 g   | 0 min  | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name   | Amount | Use for   | Time     |
|--------|--------|--------|-----------|----------|
| Flavor | Wiśnia | 2000 g | Secondary | 7 day(s) |