Milkshake IPA

- Gravity **10.7 BLG**
- ABV **---**
- IBU **26**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(57.1%)*	80 %	4
Grain	Strzegom Pale Ale	1.5 kg *(42.9%)*	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	10.5 %
Dry Hop	Mandarina Bavaria	50 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	laktoza	500 g	Boil	10 min