

## #41 Milkshake IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.6**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet - pilznieński	1 kg (23.5%)	80 %	4
Grain	Malteurop - Pale Ale	2.5 kg (58.8%)	80 %	6
Adjunct	Oats, Flaked	0.25 kg (5.9%)	80 %	2
Adjunct	Wheat, Flaked	0.5 kg (11.8%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13 %
Boil	Warrior	90 g	0 min	15.5 %
Dry Hop	Citra	50 g	0 day(s)	12 %
Boil	Simcoe	100 g	0 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 - Zielone wżgórze	Ale	Liquid	1000 ml	---

### Extras

Type	Name	Amount	Use for	Time
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Other	Wiśnie	900 g	Secondary	0 day(s)
Other	Truskawka	1350 g	Secondary	0 day(s)
Other	Laktoza	1000 g	Secondary	0 day(s)