

5\$ Milkshake

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **29**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.3 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.4%)	80 %	5
Grain	Pszeniczny	0.77 kg (9.9%)	85 %	4
Grain	Płatki owsiane	0.8 kg (10.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (6.4%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Rakau (NZ)	50 g	0 min	9.5 %
Boil	Cascade	25 g	0 min	6 %
Dry Hop	Cascade	25 g	4 day(s)	6 %
Dry Hop	Rakau (NZ)	50 g	4 day(s)	9.5 %

Yeasts

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