

Blueberry Milkshake IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale 2-Row	3.9 kg (67.6%)	80.43 %	3
Adjunct	Flaked Wheat	0.9 kg (15.6%)	73.91 %	4
Adjunct	Flaked Oats	0.6 kg (10.4%)	71.74 %	4
Grain	Chocolate	0.07 kg (1.3%)	63.04 %	932
Sugar	Lactose (Milk Sugar)	0.3 kg (5.2%)	89.13 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	37.45 g	60 min	7 %
Boil	Citra	37.45 g	5 min	11 %
Whirlpool	Citra	37.45 g	30 min	11 %
Whirlpool	El Dorado	37.45 g	30 min	15.7 %
Dry Hop	Citra	37.45 g	2 day(s)	11 %
Dry Hop	El Dorado	56.18 g	2 day(s)	15.7 %
Dry Hop	Citra	93.63 g	5 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
A18 Joystick	Ale	Liquid	66.05 ml	Imperial Yeast

Extras

Type	Name	Amount	Use for	Time
Flavor	Blueberry	2995.98 g	Secondary	5 day(s)