

# Cherry Milkshake IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **51**
- SRM **4.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (77.9%)	80 %	5
Grain	Płatki owsiane	0.6 kg (7.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (6.5%)	76.1 %	0
Grain	Płatki pszeniczne	0.6 kg (7.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Marynka	60 g	10 min	10 %
Aroma (end of boil)	Amarillo	30 g	2 min	9.5 %
Dry Hop	Amarillo	70 g	3 day(s)	9.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	3000 g	Secondary	14 day(s)