

CHERRY MILKSHAKE IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **44**
- SRM **10**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (78.4%) | 80 % | 5 |
| Grain | Carafa | 0.1 kg (2%) | 70 % | 664 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.8%) | 76.1 % | 0 |
| Grain | Pszeniczny | 0.5 kg (9.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 15 g | 10 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 15 g | 5 min | 13.2 % |
| Whirlpool | Simcoe | 20 g | 0 min | 13.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|----------|
| Flavor | Wiśnia | 1500 g | Secondary | 5 day(s) |