

# Liczi milkshake IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (65.8%)	80 %	5
Grain	Płatki pszeniczne	0.3 kg (9.9%)	85 %	3
Grain	Płatki owsiane	0.3 kg (9.9%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (8.2%)	100 %	0
Adjunct	Cukier z pulpy liczi	0.19 kg (6.3%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	8 g	60 min	17 %
Boil	Summit	13 g	2 min	17 %
Dry Hop	Simcoe	13 g	2 day(s)	13.2 %
Dry Hop	Summit	9 g	4 day(s)	17 %
Dry Hop	Simcoe	17 g	4 day(s)	13.2 %
Dry Hop	Falconer's Flight	30 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa liczi	1000 g	Primary	11 day(s)

## Notes

- Laktoza rozpuszczona w odebranej brzezce ok. 2 l i dodana na ostatnie 5 min  
*Sep 9, 2018, 2:18 PM*