

Milkshake Citra

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.8%)	80 %	5
Grain	Strzegom Wiedeński	0.2 kg (3.6%)	79 %	10
Grain	Carahell	0.1 kg (1.8%)	77 %	26
Grain	Pszeniczny	0.2 kg (3.6%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (9.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	5 g	15 min	12 %
Mash	Citra	10 g	5 min	12 %
Aroma (end of boil)	Citra	5 g	0 min	12 %
Dry Hop	Citra	15 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Dry	10 g	Gozdawa

Notes

- Zasyb 58C
Wystadzenie 76C
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