

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

- Zasyt 58C
Wystadzenie 76C
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