

# Milk

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Pszeniczny	2.5 kg (41.7%)	85 %	4
Grain	Płatki owsiane	0.2 kg (3.3%)	85 %	3
Grain	Karmelowy Czerwony	0.3 kg (5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	20 min	12 %
Boil	Barbe Rouge	50 g	20 min	6.6 %
Boil	Enigma (AUS)	25 g	10 min	16.5 %
Boil	belma	25 g	10 min	9.4 %
Boil	Citra	10 g	10 min	12 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Barbe Rouge	50 g	7 day(s)	6.6 %