

# 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 %      |