

# Milk Nymph (milkshake ipa)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **44**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	6 kg (80%)	79 %	5
Grain	Strzegom Wiedeński	0.5 kg (6.7%)	79 %	5
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.7%)	73 %	120
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	12 %
Aroma (end of boil)	Mosaic	25 g	15 min	12 %
Aroma (end of boil)	Amarillo	15 g	15 min	8.8 %
Whirlpool	Amarillo	10 g	0 min	8.8 %
Dry Hop	Amarillo	25 g	3 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33 Fermentis	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	15 min