

Milk Shake IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **45**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.8%)	80 %	5
Grain	Strzegom Pszeniczny	0.8 kg (17%)	81 %	6
Grain	Płatki pszeniczne	0.4 kg (8.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (10.6%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	5 g	60 min	19 %
Boil	Summit	10 g	10 min	17 %
Boil	Chinook	10 g	10 min	13 %
Boil	Citra	10 g	10 min	12 %
Whirlpool	Chinook	5 g	60 min	13 %
Whirlpool	Citra	5 g	60 min	12 %
Whirlpool	Summit	5 g	60 min	17 %
Dry Hop	Citra	5 g	5 day(s)	12 %
Dry Hop	Chinook	5 g	5 day(s)	13 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	ananas	250 g	Secondary	5 day(s)
Flavor	mango	250 g	Secondary	5 day(s)
Flavor	papaja	250 g	Secondary	5 day(s)
Spice	wanilia	5 g	Boil	5 min

Notes

- Fermentacja w 18 stopniach. Schłodzić brzecznię do 16 stopni przed zadaniem drożdży. Utrzymywać 18 przez 5 dni, dwa ostatnie dni podnieść temperaturę na 20 stopni. Wyladzamy nie dłużej niż do 2BLG!
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