

milkshake

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **7**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (63.6%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2 kg (18.2%) | 81 % | 6 |
| Grain | Płatki owsiane | 1 kg (9.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Equinox | 10 g | 60 min | 13.1 % |
| Aroma (end of boil) | Mosaic | 50 g | 0 min | 10 % |
| Aroma (end of boil) | Simcoe | 50 g | 0 min | 13.2 % |
| Aroma (end of boil) | Centennial | 50 g | 0 min | 10.5 % |