

# Milkshake IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (78.8%)	80 %	5
Grain	Caramel/Crystal Malt - 120L	0.2 kg (6.1%)	72 %	160
Grain	Płatki owsiane	0.5 kg (15.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Whirlpool	Lublin (Lubelski)	30 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	11 g	Safeale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	300 g	Boil	20 min
Flavor	Wiśnie mrożone	2000 g	Secondary	7 day(s)