

# Milkshake IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (76.6%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.45 kg (8.4%)	80 %	6
Grain	Strzegom Karmel 30	0.3 kg (5.6%)	75 %	30
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	12 %
Boil	Mosaic	21 g	30 min	10 %
Aroma (end of boil)	Galaxy	10 g	5 min	15 %
Aroma (end of boil)	Huell Melon	10 g	5 min	7.5 %
Aroma (end of boil)	Galaxy	15 g	1 min	15 %
Aroma (end of boil)	Huell Melon	15 g	1 min	7.5 %
Aroma (end of boil)	Citra	15 g	1 min	12 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Galaxy	20 g	4 day(s)	15 %
Dry Hop	Huell Melon	20 g	4 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	650 g	Boil	15 min

Spice	Wanilia (3 laski)	10 g	Secondary	7 day(s)
Flavor	Truskawki mrożone	1350 g	Secondary	7 day(s)