

# Milkshake ipa

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **18**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2.5 kg (44.6%)	80 %	4
Grain	Pszeniczny	1.2 kg (21.4%)	85 %	4
Grain	Oats, Flaked	1.2 kg (21.4%)	80 %	2
Grain	Strzegom Monachijski typ I	0.5 kg (8.9%)	79 %	16
Grain	Briess - Carapils Malt	0.2 kg (3.6%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy daze	Ale	Liquid	1000 ml	---

## Notes

- 11.12 5blg  
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