

# Milkshake IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **41.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **41.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Viking Pilsner malt	2 kg (26.7%)	82 %	4
Grain	Płatki pszeniczne	1 kg (13.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Warrior	150 g	2 min	15.5 %
Aroma (end of boil)	Simcoe	150 g	2 min	13.2 %
Dry Hop	Citra	80 g	4 day(s)	12 %

Na burzliwa po 40 g na fermentor

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	20 ml	FM