

Milkshake IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **26**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (57.1%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1.5 kg (42.9%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Centennial | 15 g | 60 min | 10.5 % |
| Dry Hop | Mandarina Bavaria | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------|--------|---------|--------|
| Water Agent | laktoza | 500 g | Boil | 10 min |