

Milkshake Kveik IPA z malinami

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **6.7**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **14 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

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

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (78.9%)	81 %	4
Grain	Płatki owsiane	0.4 kg (10.5%)	60 %	3
Grain	Aroma CastleMalting	0.2 kg (5.3%)	78 %	100
Sugar	Milk Sugar (Lactose)	0.2 kg (5.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Nelson Sauvín	100 g	3 day(s)	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM704 Lutra Kveik	Ale	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny	1050 g	Secondary	3 day(s)
Other	Pożywka dla drożdży	3 g	Primary	---