

# Milkshake Kveik IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **71**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (20%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Weyermann pszeniczny jasny	2 kg (40%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (10%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	7.1 %
Boil	Cascade	20 g	10 min	7.1 %
Boil	Simcoe	50 g	10 min	12.9 %
Boil	Mosaic	50 g	10 min	10.4 %
Boil	Columbus	30 g	10 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	1000 g	Boil	20 min

### Notes

- Warka po fermentacji burzliwej dzielona będzie na pół - dodane zostaną dwa różne rodzaje owoców.  
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