

# Milkszejk ip

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **36**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (45.5%)	81 %	4
Grain	Płatki owsiane	0.3 kg (9.1%)	85 %	3
Grain	Pszeniczny	1 kg (30.3%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (15.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Aroma (end of boil)	Citra	10 g	20 min	12 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Boil	Mosaic	2.5 g	40 min	10 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango pulpa	1000 g	Primary	5 day(s)
Flavor	Truskawki	500 g	Primary	5 day(s)

## Notes

- Zmienić trzeba drożdże na płytko odfermentujące, i zastanowić się generalnie nad tym piwem  
*Jul 10, 2017, 2:29 PM*