

Passionfruit Milkshake IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **4.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (60.9%)	80 %	5
Grain	Płatki pszeniczne	0.625 kg (10.9%)	60 %	3
Grain	Płatki owsiane	0.625 kg (10.9%)	60 %	3
Adjunct	Passionfruit pulp	1 kg (17.4%)	60 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	17 g	60 min	13.2 %
Boil	Simcoe	27 g	10 min	13.2 %
Boil	Eureka!	35 g	1 min	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	620 g	Boil	10 min

Notes

- Pulpa dodana od razu po przelaniu na cichą
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