

# Raspberry Milkshake IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **29 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pilznieński          | 4 kg (63.5%)  | 81 %   | 4   |
| Grain | Pszeniczny           | 1 kg (15.9%)  | 85 %   | 4   |
| Grain | Oats, Flaked         | 0.5 kg (7.9%) | 80 %   | 2   |
| Grain | Weyermann - Carapils | 0.3 kg (4.8%) | 78 %   | 4   |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.9%) | 76.1 % | 0   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Amarillo   | 30 g   | 5 min    | 9.5 %      |
| Aroma (end of boil) | Vic Secret | 30 g   | 5 min    | 18 %       |
| Aroma (end of boil) | Citra      | 30 g   | 5 min    | 12 %       |
| Whirlpool           | Amarillo   | 30 g   | 20 min   | 8.2 %      |
| Whirlpool           | Vic Secret | 30 g   | 20 min   | 18 %       |
| Whirlpool           | Citra      | 30 g   | 20 min   | 12 %       |
| Dry Hop             | Amarillo   | 40 g   | 7 day(s) | 8.2 %      |
| Dry Hop             | Vic Secret | 40 g   | 7 day(s) | 18 %       |
| Dry Hop             | Citra      | 40 g   | 7 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |

## Extras

| Type   | Name            | Amount | Use for   | Time      |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Raspberry juice | 1500 g | Secondary | 14 day(s) |
| Spice  | Vanilla fruits  | 3 g    | Secondary | 7 day(s)  |