

# Strawberry Milkshake APA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50.8%)	79 %	6
Grain	Pszeniczny	1.5 kg (25.4%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.7 kg (11.9%)	76.1 %	0
Grain	Płatki owsiane	0.7 kg (11.9%)	85 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	2000 g	Secondary	5 day(s)