

# Strawberry Milkshake IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg (63.6%)	80 %	8
Grain	Strzegom Pszeniczny	1 kg (18.2%)	81 %	6
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	60 min	12.5 %
Whirlpool	Mosaic	25 g	0 min	12 %
hop stand 75* - 15'				
Whirlpool	Barbe Rouge	25 g	0 min	6.6 %
hop stand 75* - 15'				
Whirlpool	cascade DE	25 g	0 min	5.5 %
hop stand 75* - 15'				
Dry Hop	Mosaic	25 g	7 day(s)	12 %
Dry Hop	Barbe Rouge	25 g	7 day(s)	6.6 %
Dry Hop	Sorachi Ace	25 g	5 day(s)	12.5 %
Dry Hop	Barbe Rouge	50 g	5 day(s)	6.6 %

Dry Hop	cascade DE	25 g	5 day(s)	5.5 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Other	laktoza	500 g	Boil	20 min
Flavor	truskawki mrożone	3000 g	Secondary	14 day(s)
Flavor	laska wanilii	2 g	Secondary	14 day(s)