

Wstrząśnięta Mleczarka (Milkshake IPA)

- Gravity **15 BLG**
- ABV ---
- IBU **27**
- SRM **4.3**
- Style **Specialty Beer**

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 **20 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (48.4%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1.5 kg (24.2%) | 82 % | 4 |
| Grain | Barley, Flaked | 1 kg (16.1%) | 70 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (8.1%) | 78 % | 4 |
| Grain | Viking Wheat Malt | 0.2 kg (3.2%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Cardinal | 15 g | 60 min | 9.2 % |
| Aroma (end of boil) | Mandarina Bavaria | 20 g | 10 min | 10 % |
| Aroma (end of boil) | Equinox | 5 g | 10 min | 13.1 % |
| Aroma (end of boil) | El Dorado | 10 g | 10 min | 15 % |
| Aroma (end of boil) | Mandarina Bavaria | 20 g | 0 min | 10 % |
| Aroma (end of boil) | Equinox | 5 g | 0 min | 13.1 % |
| Aroma (end of boil) | El Dorado | 10 g | 0 min | 15 % |
| Dry Hop | Equinox | 10 g | 4 day(s) | 13.1 % |

| | | | | |
|---------|-----------|------|----------|-------|
| Dry Hop | El Dorado | 30 g | 4 day(s) | 15 % |
| Dry Hop | Cardinal | 20 g | 4 day(s) | 9.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| US West Coast | Ale | Slant | 250 ml | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Laktoza | 400 g | Boil | 20 min |
| Other | Mąka pszenna | 100 g | Boil | 10 min |
| Flavor | Truskawki mrożone | 1500 g | Secondary | 7 day(s) |

Notes

- Przepis w trakcie tworzenia - ciągle ewoluuje
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