

## #11 Milkshake IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **1.5**
- Style **American IPA**

### 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Pale ale	4.2 kg (64.6%)	--- %	---
Adjunct	Laktoza	0.8 kg (12.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Citra	25 g	10 min	12 %
Boil	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Chinook	20 g	2 day(s)	13 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %
Dry Hop	Cascade	40 g	2 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	19 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	Truskawki	2000 g	Secondary	10 day(s)
Other	Mango	1000 g	Secondary	10 day(s)
Other	Ananas	1000 g	Secondary	10 day(s)

### Notes

- Warka po fermentacji burzliwej będzie podzielona na dwie części.

Do jednej trafią truskawki i chmiel mosaic, do drugiej mango, ananas i chmiel citra.

*Mar 25, 2018, 8:52 AM*