

#25 Orange Vanilla Milkshake IPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **64**
- SRM **5.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **77C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|------------------------------|----------------|-------|-----|
| Grain | Simpsons - Best Pale Ale | 5 kg (52.1%) | 80 % | 5 |
| Grain | Simpsons - Słód owsiany | 1 kg (10.4%) | 65 % | 5 |
| Grain | Weyermann - Słód pszeniczny | 1 kg (10.4%) | 80 % | 5 |
| Grain | Simpsons - Golden Naked Oats | 0.5 kg (5.2%) | 73 % | 18 |
| Grain | Płatki owsiane | 0.5 kg (5.2%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (5.2%) | 85 % | 3 |
| Adjunct | Laktoza | 0.6 kg (6.3%) | 100 % | 1 |
| Na koniec gotowania | | | | |
| Adjunct | Mleko w proszku odtłuszczone | 0.25 kg (2.6%) | 100 % | 1 |
| Na 100g: 53g cukru (laktozy), 35g białka, 1g tłuszczu. Dodane na koniec gotowania. | | | | |
| Sugar | Corn Sugar (Dextrose) | 0.25 kg (2.6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|-----------|--------------------|-------|----------|--------|
| Whirlpool | Sabro 2019 | 100 g | 25 min | 15 % |
| Whirlpool | Lupomax Citra 2019 | 40 g | 25 min | 18.8 % |
| Whirlpool | El Dorado 2019 | 50 g | 20 min | 14.2 % |
| Dry Hop | El Dorado 2019 | 50 g | 3 day(s) | 14.3 % |
| Dry Hop | Citra 2019 | 100 g | 3 day(s) | 12.9 % |
| Dry Hop | Nelson Sauvín 2020 | 50 g | 2 day(s) | 10.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------|
| WLP067 Coastal Haze Ale | Ale | Liquid | 500 ml | White Labs |

3 miesięczna fiolka.
Starter 2 stopniowy około 10 BLG: 1L -> 2.5L

Extras

| Type | Name | Amount | Use for | Time |
|--|---------------------------|--------|-----------|-----------|
| Flavor | Zest + sok z pomarańczy | 6 g | Secondary | 14 day(s) |
| Zest z 6 pomarańczy i wyciśnięty sok z 5 pomarańczy. Wszystko zagotowane przez 10 min i dodane na cichą. | | | | |
| Flavor | Laski wanilii burbońskiej | 4 g | Secondary | 14 day(s) |
| 4 sztuki 15cm | | | | |
| Other | Kwas L-askrobinowy | 6 g | Secondary | 14 day(s) |
| Dodane przy zlewaniu na cichą | | | | |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=K2QYJXS>
Nov 17, 2020, 11:27 AM