

Easy Milkshake

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|--------|-----|
| Liquid Extract | Ekstrakt słodowy jasny | 1.7 kg (46.6%) | 80 % | 23 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (46.6%) | 80 % | 30 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (6.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Kohatu | 15 g | 60 min | 7 % |
| Boil | Kohatu | 15 g | 30 min | 7 % |
| Aroma (end of boil) | Kohatu | 30 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------|--------|---------|--------|
| Flavor | Dried peel of sweet oranges | 20 g | Boil | 10 min |
| Water Agent | Gypsum | 4 g | Boil | 60 min |

Notes

- Skórka z 4 pomarańczy zmacerowana w spirytusie 2/3 z wodą na tydzień dodana na cichą. Spasteryzowany sok z 4 pomarańczy dodany do kega przy rozlewie. (zamknięty słoik z sokiem gotować 30 min)
May 12, 2019, 9:31 PM