

# Krzysiu Milkshake IPA z malinami

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield  | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Pilznieński          | 1.65 kg (49.3%) | 81 %   | 4   |
| Grain | Płatki owsiane       | 1 kg (29.9%)    | 65 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 0.35 kg (10.4%) | 76.1 % | 0   |
| Grain | Pszeniczny           | 0.35 kg (10.4%) | 80 %   | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 12 g   | 60 min | 10 %       |