

Marakuja milkshake IPA 17BLG w 20l

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **20 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **70 C**, Time **1 min**
- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	5 kg (80%)	80 %	5
Grain	Płatki pszeniczne	0.625 kg (10%)	85 %	3
Grain	Płatki owsiane	0.625 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Laktoza	625 g	10 min	1 %
Aroma (end of boil)	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Eureka!	30 g	1 min	18 %