

# Milk ipa z truskawkami

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (48.6%)	79 %	6
Grain	Strzegom Pszeniczny	1.5 kg (21.4%)	81 %	6
Grain	Oats, Flaked	0.8 kg (11.4%)	80 %	2
Grain	Żytni	0.5 kg (7.1%)	85 %	8
Sugar	Milk Sugar (Lactose)	0.8 kg (11.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	20 g	30 min	13 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Whirlpool	Cascade	20 g	0 min	6 %
Whirlpool	Chinook	20 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	300 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	3000 g	Secondary	10 day(s)
Flavor	Wannilia Laska	5 g	Secondary	10 day(s)