

# milkshake

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **19**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Sugar	Milk Sugar (Lactose)	1.5 kg (27.3%)	76.1 %	0
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	60 min	13 %
Whirlpool	Mandarina Bavaria	35 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	wanilia	1 g	Secondary	7 day(s)
Flavor	owoce leśne	15000 g	Secondary	7 day(s)