

Milkshake AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.64 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **51 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **40 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **34.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (38.5%)	85 %	7
Grain	Weyermann - Pilsner Malt	5 kg (38.5%)	81 %	5
Grain	Weyermann - Carared	1 kg (7.7%)	75 %	45
Sugar	Cukier	1 kg (7.7%)	--- %	---
Sugar	Milk Sugar (Lactose)	1 kg (7.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Cascade	100 g	10 min	6 %
Dry Hop	Mosaic	100 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis