

Milkshake Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.2%)	75 %	30
Sugar	Milk Sugar (Lactose)	0.5 kg (8.6%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Saaz (Czech Republic)	42 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	maliny	800 g	Secondary	14 day(s)
Flavor	owoce tropikalne	800 g	Secondary	14 day(s)