

# Milkshake India Pale Ale

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- Gravity **4.3 BLG**
- ABV **1.6 %**
- IBU ---
- SRM **1.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

| Type  | Name                                  | Amount     | Yield | EBC |
|-------|---------------------------------------|------------|-------|-----|
| Grain | Colorado Pale Base Malt - Viking Malt | 1 kg (50%) | 80 %  | 5   |
| Grain | Platki owsiane                        | 1 kg (50%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time  | Alpha acid |
|---------|---------|--------|-------|------------|
| Boil    | Mosaic  | 1 g    | 1 min | 10 %       |
| Boil    | Citra   | 1 g    | 1 min | 12 %       |
| Boil    | Equinox | 1 g    | 1 min | 13.1 %     |
| Boil    | Chinook | 1 g    | 1 min | 13 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 1 g    | Safale     |

## Extras

| Type   | Name                | Amount | Use for | Time  |
|--------|---------------------|--------|---------|-------|
| Flavor | sok brzoskwiowy nfc | 1 g    | Boil    | 1 min |