

# Milkshake IPA 2.0

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.15 kg (69.2%)	80 %	4
Grain	Weyermann - Pale Ale Malt	0.65 kg (10.8%)	85 %	7
Grain	Płatki owsiane	0.4 kg (6.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.8 kg (13.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	35 g	60 min	9.5 %
Boil	Mosaic	50 g	15 min	11.4 %
Aroma (end of boil)	Simcoe	45 g	0 min	12.9 %
Aroma (end of boil)	Mosaic	50 g	0 min	11.4 %
Whirlpool	Citra	15 g	0 min	13.1 %
Whirlpool	Galaxy	30 g	0 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	250 ml	Wyeast Labs