

Milkshake IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **52**
- SRM **4.5**
- Style **American IPA**

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 **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (10%) | 76.1 % | 0 |
| Grain | Oats, Flaked | 0.5 kg (10%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Mosaic | 20 g | 45 min | 10 % |
| Boil | Equinox | 20 g | 45 min | 13.1 % |
| Whirlpool | Mosaic | 30 g | 0 min | 10 % |
| Whirlpool | Equinox | 30 g | 0 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|-----------|
| Flavor | owoce | 1500 g | Secondary | 14 day(s) |