

Milkshake ipa

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **18**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilznieński | 2.5 kg (44.6%) | 80 % | 4 |
| Grain | Pszeniczny | 1.2 kg (21.4%) | 85 % | 4 |
| Grain | Oats, Flaked | 1.2 kg (21.4%) | 80 % | 2 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.9%) | 79 % | 16 |
| Grain | Briess - Carapils Malt | 0.2 kg (3.6%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|--------|---------|------------|
| Hazy daze | Ale | Liquid | 1000 ml | --- |

Notes

- 11.12 5blg
Dec 11, 2018, 7:20 PM