

# Milkshake ipa

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- 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 Pilzniejszy       | 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