

Milkshake IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.4 kg (38.9%)	85 %	7
Grain	Strzegom Pilzneński	1 kg (27.8%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (13.9%)	--- %	---
Grain	Płatki owsiane	0.2 kg (5.6%)	85 %	3
Grain	Viking Malt Karmelowy 50	0.15 kg (4.2%)	--- %	---
Sugar	Laktoza	0.35 kg (9.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	10 g	60 min	12.6 %
Boil	Denali	5 g	10 min	14.2 %
Boil	Denali	5 g	5 min	14.2 %
Whirlpool	Denali	5 g	10 min	14.2 %
Dry Hop	Cascade	10 g	3 day(s)	6.9 %
Dry Hop	Denali	10 g	2 day(s)	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	200 g	Mash	10 min
Fining	Mech Irlandzki	3 g	Boil	10 min
Flavor	Truskawki	2000 g	Secondary	7 day(s)

Notes

- Dodać laktozę 15 minut przed końcem gotowania.
Łuska ryżowa na wygrzew.
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