

Milkshake IPA 3.0

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (80.6%)	85 %	7
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (6.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (6.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	60 min	11 %
First Wort	Marynka	18 g	60 min	8.8 %
Whirlpool	Citra	25 g	0 min	13.5 %
Whirlpool	Simcoe	25 g	0 min	13.1 %
Whirlpool	Amarillo	50 g	0 min	8.7 %
Whirlpool	Mosaic	50 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	250 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Mango	900 g	Secondary	14 day(s)
Other	Marakuja	400 g	Secondary	14 day(s)
Other	Maliny	900 g	Secondary	14 day(s)

Notes

- Do podziału na dwa wiadra po 12L - jedno z mango i marakują, drugie z malinami.
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