

Milkshake IPA ~~KB~~

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **4.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (81.6%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.5 kg (10.2%)	75 %	30
Sugar	Milk Sugar (Lactose)	0.4 kg (8.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	17 g	60 min	9.5 %
Whirlpool	Mosaic	15 g	15 min	10 %
Aroma (end of boil)	Citra	20 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Strawberry	2000 g	Secondary	7 day(s)

Spice	Wanilia	2 g	Secondary	7 day(s)
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Notes

- Laktoza dodana na 10 min przed końcem gotowania
Fermentacja burzliwa w 23 stopniach - 7 dni
Owoce zadane na fermentację cichą,
Fermentacja cicha w 23 stopniach - 10 dni
Rozlew z dodatkiem 2g cukru na butelkę.
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