

# Milkshake Passion fruit IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **37**
- SRM **9.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (45.3%)	80 %	5
Sugar	Milk Sugar (Lactose)	0.625 kg (8.1%)	76.1 %	0
Grain	Płatki owsiane	0.8 kg (10.4%)	85 %	3
Grain	Płatki pszeniczne	0.8 kg (10.4%)	85 %	3
Grain	Viking Pilsner malt	1 kg (12.9%)	82 %	4
Sugar	marakuja	1 kg (12.9%)	15 %	75

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Whirlpool	Simcoe	25 g	15 min	13.2 %
Whirlpool	Eureka!	30 g	15 min	18 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew