

# Milkshake/Session IPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **63**
- SRM **4**
- Style **American IPA**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (66.7%)	81 %	6
Grain	Strzegom Pilzniejszy	1 kg (22.2%)	80 %	4
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	25 g	45 min	10 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Dry Hop	Citra	40 g	---	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	45 min
Flavor	Pulpa Mango	1000 g	Secondary	7 day(s)