

Milkshke ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM **11.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5.5 kg (58.9%) | 80.5 % | 2 |
| Grain | Strzegom Monachijski typ I | 2 kg (21.4%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 1 kg (10.7%) | 75 % | 150 |
| Grain | Pszenica niesłodowana | 0.84 kg (9%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Chinook | 80 g | 15 min | 13 % |
| Whirlpool | Magnum | 30 g | 30 min | 13.5 % |
| Whirlpool | Chinook | 20 g | 30 min | 13 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |