

Orange Milkshake IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **32**
- SRM **4.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.5%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (15.9%)	79 %	10
Sugar	Milk Sugar (Lactose)	0.5 kg (7.9%)	76.1 %	0
Grain	Caramel/Crystal Malt - 10L	0.5 kg (7.9%)	75 %	12
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	50 min	15.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Pomarańcze	1000 g	Secondary	5 day(s)