

# r milkshahe ipa 2024

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **52**
- SRM **3.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt    | 2.5 kg (68.5%) | 78 %   | 4   |
| Grain | Płatki owsiane         | 0.4 kg (11%)   | 60 %   | 3   |
| Grain | Płatki pszeniczne      | 0.3 kg (8.2%)  | 60 %   | 3   |
| Grain | płatki jęczmienne      | 0.2 kg (5.5%)  | 55 %   | 4   |
| Sugar | Milk Sugar (Lactose) R | 0.25 kg (6.8%) | 76.1 % | 0   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Strata r   | 15 g   | 22 min   | 13.3 %     |
| Boil    | Lemon drop | 15 g   | 22 min   | 6 %        |
| Boil    | Lemon drop | 15 g   | 12 min   | 6 %        |
| Boil    | Strata r   | 15 g   | 12 min   | 13.3 %     |
| Boil    | Lemon drop | 15 g   | 1 min    | 6 %        |
| Dry Hop | Cascade PL | 30 g   | 7 day(s) | 5.2 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 160 ml | Fermentis  |

## Extras

| Type  | Name          | Amount | Use for | Time      |
|-------|---------------|--------|---------|-----------|
| Other | pulpa z mango | 400 g  | Primary | 10 day(s) |