

Strawberry Milkshake APA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **4.3**
- Style **American Pale Ale**

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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 3 kg (50.8%) | 79 % | 6 |
| Grain | Pszeniczny | 1.5 kg (25.4%) | 85 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (11.9%) | 76.1 % | 0 |
| Grain | Płatki owsiane | 0.7 kg (11.9%) | 85 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|----------|
| Flavor | Truskawki | 2000 g | Secondary | 5 day(s) |