

# Thai Milkshake Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **4.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Abbey Castle         | 0.6 kg (10.7%) | 80 %   | 30  |
| Grain | Płatki owsiane       | 1 kg (17.9%)   | 60 %   | 3   |
| Grain | Pilzneński           | 3 kg (53.6%)   | 81 %   | 4   |
| Sugar | Milk Sugar (Lactose) | 1 kg (17.9%)   | 76.1 % | 0   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 23 g   | 60 min | 10 %       |