Milk shake IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(80%)*	81 %	4
Grain	Pszeniczny	1 kg *(20%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Southern Passion RPA	30 g	10 min	12.9 %
Whirlpool	Southern Passion RPA	30 g	20 min	12.9 %
Dry Hop	Southern Passion RPA	40 g	3 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.