Truskawkowy milkshake IPA "Truskawki w Ameryce"

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **5.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(42.9%)*	80 %	5
Grain	Płatki pszeniczne	0.5 kg *(7.1%)*	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg *(14.3%)*	76.1 %	0
Grain	Strzegom Pilzneński	2 kg *(28.6%)*	80 %	4
Grain	Strzegom Bursztynowy	0.5 kg *(7.1%)*	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	17 g	60 min	11 %
Boil	Citra	10 g	10 min	12 %
Boil	Mosaic	10 g	10 min	10.4 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Mosaic	20 g	5 min	10.4 %

Yeasts

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

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

Extras

Type	Name	Amount	Use for	Time
Flavor	truskawki	4000 g	Secondary	7 day(s)
Flavor	Wanilia	3 g	Secondary	7 day(s)