

# Vanilla Strawberry Milkshake IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **5.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt  | 4.8 kg (73.8%) | 85 %   | 7   |
| Grain | Weyermann pszeniczny jasny | 0.7 kg (10.8%) | 80 %   | 6   |
| Grain | Płatki owsiane             | 0.5 kg (7.7%)  | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose)       | 0.5 kg (7.7%)  | 76.1 % | 0   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Columbus   | 15 g   | 60 min   | 15.5 %     |
| Whirlpool | Citra      | 15 g   | 20 min   | 12.9 %     |
| Whirlpool | Azacca     | 15 g   | 20 min   | 13 %       |
| Whirlpool | Centennial | 15 g   | 20 min   | 8.3 %      |
| Dry Hop   | Citra      | 50 g   | 2 day(s) | 12.9 %     |
| Dry Hop   | Azacca     | 50 g   | 2 day(s) | 13 %       |
| Dry Hop   | Centennial | 50 g   | 2 day(s) | 8.3 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                      |     |     |      |                 |
|--------------------------------------|-----|-----|------|-----------------|
| Mangrove Jack's<br>M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |
|--------------------------------------|-----|-----|------|-----------------|

### Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Other  | Laktoza           | 500 g  | Boil      | 5 min    |
| Flavor | Truskawkowe puree | 2000 g | Secondary | 5 day(s) |