Wilga (Milkshake AIPA)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **63**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **35 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg *(26.3%)*	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg *(26.3%)*	85 %	5
Grain	Oats, Flaked	0.5 kg *(13.2%)*	80 %	2
Grain	Carahell	0.4 kg *(10.5%)*	77 %	26
Grain	Barley, Flaked	0.2 kg *(5.3%)*	70 %	4
Grain	Abbey Malt Weyermann	0.2 kg *(5.3%)*	75 %	45
Sugar	Milk Sugar (Lactose)	0.5 kg *(13.2%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.1 %
Aroma (end of boil)	Equinox	10 g	10 min	13.1 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %
Whirlpool	Equinox	30 g	10 min	13.1 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	20 g	Boil	10 min
Flavor	Melon	1000 g	Boil	10 min
Flavor	Jabłko	500 g	Boil	10 min

Notes

- Trochę zbyt mętne.
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