

## #11 Strawberry Milkshake IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **33**
- SRM **4.4**
- Style **American IPA**

### 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 **26.4 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 **90 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Viking Wheat Malt	1 kg (14.3%)	83 %	5
Grain	Platki owsiane	1 kg (14.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (14.3%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Barbe Rouge	10 g	60 min	6.6 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Barbe Rouge	20 g	15 min	6.6 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Barbe Rouge	20 g	0 min	6.6 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Barbe Rouge	50 g	3 day(s)	6.6 %

### Yeasts

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

Type	Name	Amount	Use for	Time
Flavor	Truskawki	2000 g	Secondary	10 day(s)