

#3 Raspberry Milkshake IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	6.5
Grain	Weyermann pszeniczny jasny	1 kg (14.3%)	80 %	4
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	60 min	6.7 %
Boil	Citra	20 g	15 min	13.3 %
Boil	Hallertau Tradition	15 g	15 min	5.2 %
Boil	Mosaic	20 g	10 min	10.4 %
Whirlpool	Mosaic	10 g	0 min	10.4 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %
Whirlpool	Citra	30 g	0 min	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Laktoza	800 g	Boil	15 min
Flavor	Maliny mrożone	3000 g	Secondary	12 day(s)