

#46 Milkshake Raspberry Vanilla

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Płatki owsiane	0.8 kg (14.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (12.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	45 min	13 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	150 ml	FM

Extras

Type	Name	Amount	Use for	Time
Other	maliny	3000 g	Secondary	14 day(s)