

Marakuja Milkshake IPA 17BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (73.7%)	80 %	5
Grain	Płatki pszeniczne	0.625 kg (13.2%)	85 %	3
Grain	Płatki owsiane	0.625 kg (13.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	25 g	10 min	13.2 %
Whirlpool	Eureka!	30 g	10 min	18 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	625 g	Boil	10 min