

## Milk shake IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **57**
- SRM **7.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- 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	Viking Pale Ale malt	2.5 kg (52.1%)	85 %	5
Grain	Castle Malting - Pilszeński 6-rzędowy	1 kg (20.8%)	85 %	5
Grain	Cara Gold	0.5 kg (10.4%)	85 %	120
Grain	pszenica niesłodowana	0.5 kg (10.4%)	85 %	---
Grain	monachijski typ 2	0.3 kg (6.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	15 min	12 %
Boil	Willamette	30 g	15 min	5 %
Boil	Centennial	30 g	15 min	9.7 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Other	laktoza	600 g	Primary	---