

Milk shake IPA not finished

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (41.3%)	81 %	4
Grain	Pszeniczny	2 kg (25%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Briess - Pale Ale Malt	0.5 kg (6.3%)	85 %	7
Grain	Cara Gold Castlemalting	0.2 kg (2.5%)	78 %	120
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (6.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	9 %
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Chinook	20 g	15 min	13 %
Aroma (end of boil)	Centennial	15 g	15 min	10.5 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	loral	28.3 g	5 day(s)	12 %

Dry Hop	Citra	28.3 g	5 day(s)	12 %
Dry Hop	Simcoe	15 g	5 day(s)	13.2 %