

# milkshake

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **7**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (63.6%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (18.2%)	81 %	6
Grain	Płatki owsiane	1 kg (9.1%)	85 %	3
Grain	Płatki pszeniczne	1 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.1 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Aroma (end of boil)	Centennial	50 g	0 min	10.5 %