

# Milkshake APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **8.5**
- Style **American Pale Ale**

## 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	Maris Otter Crisp	1 kg (19%)	83 %	6
Grain	Viking Pale Ale malt	2 kg (38.1%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (28.6%)	81 %	6
Grain	Strzegom Karmel 300	0.2 kg (3.8%)	70 %	299
Grain	Płatki owsiane	0.1 kg (1.9%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.45 kg (8.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Belma	35 g	60 min	9.4 %
Aroma (end of boil)	Belma	5 g	10 min	9.4 %
Whirlpool	Belma	10 g	15 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z marakui	1050 g	Secondary	7 day(s)