

# Milkshake Cherry APA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 6 kg (74.1%)   | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 1.5 kg (18.5%) | 81 %  | 6   |
| Grain | Płatki owsiane      | 0.6 kg (7.4%)  | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 60 g   | 60 min | 8 %        |
| Boil    | Cascade | 20 g   | 5 min  | 6 %        |
| Boil    | Citra   | 20 g   | 5 min  | 13.5 %     |

## Yeasts

| Name       | Type | Form  | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Voss kveik | Ale  | Slant | 10 ml  | Moje       |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Laktoza        | 625 g  | Boil      | 15 min   |
| Flavor | Wiśnie mrożone | 3000 g | Secondary | 7 day(s) |