

# 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)