

Milkshake IPA #1 - Browar na Wyżynie

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | pale base Viking Malt | 3 kg (51.4%) | 81 % | 5 |
| Grain | pszeniczny Viking Malt | 1 kg (17.1%) | 84 % | 5 |
| Grain | pale ale Viking Malt | 0.5 kg (8.6%) | 79 % | 8 |
| Grain | płatki owsiane błyskawiczne | 0.6 kg (10.3%) | 50 % | 3 |
| Grain | płatki pszenne błyskawiczne | 0.6 kg (10.3%) | 50 % | 1 |
| Sugar | cukier z owoców 0.14 | 0.14 kg (2.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Junga (PL) - granulát | 20 g | 60 min | 12.5 % |
| Aroma (end of boil) | Ekuanot (USA) - granulát | 20 g | 5 min | 16.1 % |
| Aroma (end of boil) | Mosaic (USA) - granulát | 20 g | 5 min | 10.9 % |
| Whirlpool | Ekuanot (USA) - granulát | 35 g | 0 min | 16.1 % |

| | | | | |
|-----------|---------------------------|------|----------|--------|
| Whirlpool | Mosaic (USA) - granulát | 35 g | 0 min | 10.9 % |
| Whirlpool | Amarillo (USA) - granulát | 25 g | 0 min | 7.5 % |
| Dry Hop | Ekuanot (USA) - granulát | 35 g | 3 day(s) | 16.1 % |
| Dry Hop | Mosaic (USA) - granulát | 35 g | 3 day(s) | 10.9 % |
| Dry Hop | Amarillo (USA) - granulát | 25 g | 3 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------------------|---------|-----------|----------|
| Water Agent | chlerek sodu | 7 g | Mash | 70 min |
| Water Agent | siarczan wapnia | 4 g | Mash | 70 min |
| Water Agent | kwask mlekowy 80% | 4 g | Mash | 70 min |
| Water Agent | woda demineralizowana | 20000 g | Mash | 70 min |
| Flavor | laktoza | 500 g | Boil | 15 min |
| Other | Ekuanot (USA) - granulát | 10 g | Primary | 7 day(s) |
| Other | Mosaic (USA) - granulát | 10 g | Primary | 7 day(s) |
| Flavor | 10L - hortex owoce tropikalne 2 x 450g | 900 g | Secondary | 7 day(s) |
| Spice | Laska wanilli odkażona wódką | 2 g | Secondary | 7 day(s) |
| Flavor | 10L - Maliny 400g + jagody 300g | 700 g | Secondary | 7 day(s) |

Notes

- Profil wody (blend wody Lublin Dziesiąta z wodą demineralizowaną 30%:70%):
Ca+2 Mg+2 Na+ Cl- SO4-2 Alkalinity Residual Alk.
73.5 3.9 97.1 152.1 85.6 45.9 -8.8

SO42-/Cl- ratio: 0.6 Very Malty
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