

# Milkshake IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **57**
- SRM **5.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (57.1%)	79 %	6
Grain	zakwaszający	0.25 kg (4.8%)	80 %	5
Grain	Strzegom Wiedeński	1.5 kg (28.6%)	79 %	10
Grain	Płatki owsiane	0.5 kg (9.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	olicana	15 g	15 min	6.9 %
Boil	Perle	30 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	laktoza	400 g	Boil	20 min
Flavor	wiórki kokosowe	200 g	Secondary	7 day(s)
Flavor	pieczony ananas	200 g	Secondary	7 day(s)