

MilkShake IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (76.1%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (10.9%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.4 kg (8.7%) | 61 % | 5 |
| Grain | Briess - Carapils Malt | 0.2 kg (4.3%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Magnum | 8 g | 60 min | 13.5 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Boil | Mosaic | 15 g | 5 min | 10 % |
| Whirlpool | Citra | 10 g | 20 min | 12 % |
| Whirlpool | Mosaic | 10 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Laktoza | 400 g | Boil | 10 min |
| Flavor | Puree Truskawkowe | 2000 g | Secondary | 7 day(s) |
| Spice | Wanilia | 1 g | Secondary | 7 day(s) |
| Flavor | Skórka Cytrynowa | 1 g | Boil | 10 min |
| Fining | Pektinaza | 2 g | Secondary | 7 day(s) |