

# Milkshake IPA - Malina

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (52%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (20%)	79 %	16
Grain	Płatki owsiane	0.4 kg (16%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.3 kg (12%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	El Dorado	10 g	10 min	15 %
Whirlpool	El Dorado	20 g	0 min	15 %
Whirlpool	Sabro	20 g	0 min	15 %
Dry Hop	Sabro	15 g	3 day(s)	15 %
Dry Hop	El Dorado	15 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny (przemrożone)	1000 g	Secondary	10 day(s)