

# Milkshake NEIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **100 C**, Time **1 min**
- Temp **70 C**, Time **1 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **1 min** at **70C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Keep mash **1 min** at **100C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield  | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (54.8%)  | 85 %   | 7   |
| Grain | Weyermann - Spelt Malt    | 1 kg (13.7%)  | 81 %   | 6   |
| Grain | Viking Wheat Malt         | 1 kg (13.7%)  | 83 %   | 5   |
| Grain | Płatki pszeniczne         | 0.5 kg (6.8%) | 85 %   | 3   |
| Grain | Płatki owsiane            | 0.5 kg (6.8%) | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose)      | 0.3 kg (4.1%) | 76.1 % | 0   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort          | Equinox | 5 g    | 1 min  | 13.1 %     |
| Boil                | Galaxy  | 10 g   | 20 min | 15 %       |
| Boil                | Waimea  | 20 g   | 15 min | 17 %       |
| Aroma (end of boil) | Mosaic  | 60 g   | 0 min  | 10 %       |

|         |         |      |           |        |
|---------|---------|------|-----------|--------|
| Dry Hop | Equinox | 55 g | 13 day(s) | 13.1 % |
| Dry Hop | Waimea  | 40 g | 7 day(s)  | 17 %   |
| Dry Hop | Galaxy  | 50 g | 5 day(s)  | 15 %   |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Notes

- Laktoza na 15 min przed końcem gotowania.  
*Jan 27, 2018, 12:31 PM*