

# Milkshake Pale Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **4.4**
- 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 **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (73.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (14.7%)	79 %	16
Grain	Oats, Flaked	0.4 kg (11.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	12 g	60 min	10.5 %