

# Milkshake single hoop

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	0.63 kg (21.1%)	79 %	6
Grain	Strzegom Pilzneński	0.815 kg (27.3%)	80 %	4
Grain	Strzegom Wiedeński	0.47 kg (15.7%)	79 %	10
Grain	Cara-Pils/Dextrine	0.09 kg (3%)	72 %	4
Grain	Strzegom Bursztynowy	0.68 kg (22.8%)	70 %	49
Grain	Płatki owsiane	0.3 kg (10.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mandarina Bavaria	20 g	5 min	9.2 %
Whirlpool	Mandarina Bavaria	20 g	10 min	9.2 %
Dry Hop	Mandarina Bavaria	60 g	5 day(s)	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
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Other	Laktoza	320 g	Boil	15 min
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