

# Milkshke ipa

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM **11.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.5 kg (58.9%)	80.5 %	2
Grain	Strzegom Monachijski typ I	2 kg (21.4%)	79 %	16
Grain	Strzegom Karmel 150	1 kg (10.7%)	75 %	150
Grain	Pszenica niesłodowana	0.84 kg (9%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	80 g	15 min	13 %
Whirlpool	Magnum	30 g	30 min	13.5 %
Whirlpool	Chinook	20 g	30 min	13 %
Dry Hop	Citra	50 g	2 day(s)	12 %