

Milkszejk ipa 2.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **53**
- SRM **0.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Pale ale (niemcy) | 4 kg (74.1%) | --- % | --- |
| Grain | Pszeniczny jasny (niemcy) | 1 kg (18.5%) | --- % | --- |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Columbus | 20 g | 50 min | 12.4 % |
| Boil | Citra | 25 g | 15 min | 13.7 % |
| Boil | Galaxy | 25 g | 7 min | 14.5 % |