

# Raspberry Milkshake IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **8.5**
- Style **American IPA**

## 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Dry Extract (DME) - Amber	1.7 kg (77.3%)	95 %	26
Sugar	Milk Sugar (Lactose)	0.5 kg (22.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %
Dry Hop	Citra	20 g	10 day(s)	12 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Amarillo	20 g	5 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	raspberry	1000 g	Secondary	14 day(s)