

Strawberry Milkshake IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **73**
- SRM **4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.4 kg (70.8%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.3 kg (6.3%) | 79 % | 10 |
| Grain | Pszoniczny | 0.6 kg (12.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (10.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnat | 40 g | 60 min | 11.2 % |
| Boil | Ella (AUS) | 20 g | 15 min | 14.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.2 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Flavor | Laktoza | 500 g | Secondary | 7 day(s) |