

## #25 Orange Vanilla Milkshake IPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **64**
- SRM **5.2**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34.9 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **26.4 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **77C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|---|------------------------------|----------------|-------|-----|
| Grain   | Simpsons - Best Pale Ale     | 5 kg (52.1%)   | 80 %  | 5   |
| Grain   | Simpsons - Słód owsiany      | 1 kg (10.4%)   | 65 %  | 5   |
| Grain   | Weyermann - Słód pszeniczny  | 1 kg (10.4%)   | 80 %  | 5   |
| Grain   | Simpsons - Golden Naked Oats | 0.5 kg (5.2%)  | 73 %  | 18  |
| Grain   | Płatki owsiane               | 0.5 kg (5.2%)  | 85 %  | 3   |
| Grain   | Płatki pszeniczne            | 0.5 kg (5.2%)  | 85 %  | 3   |
| Adjunct   | Laktoza                      | 0.6 kg (6.3%)  | 100 % | 1   |
| Na koniec gotowania   |                              |                |       |     |
| Adjunct   | Mleko w proszku odtłuszczone | 0.25 kg (2.6%) | 100 % | 1   |
| Na 100g: 53g cukru (laktozy), 35g białka, 1g tłuszczu.<br>Dodane na koniec gotowania. |                              |                |       |     |
| Sugar   | Corn Sugar (Dextrose)        | 0.25 kg (2.6%) | 100 % | 0   |

### Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|           |                    |       |          |        |
|-----------|--------------------|-------|----------|--------|
| Whirlpool | Sabro 2019         | 100 g | 25 min   | 15 %   |
| Whirlpool | Lupomax Citra 2019 | 40 g  | 25 min   | 18.8 % |
| Whirlpool | El Dorado 2019     | 50 g  | 20 min   | 14.2 % |
| Dry Hop   | El Dorado 2019     | 50 g  | 3 day(s) | 14.3 % |
| Dry Hop   | Citra 2019         | 100 g | 3 day(s) | 12.9 % |
| Dry Hop   | Nelson Sauvin 2020 | 50 g  | 2 day(s) | 10.1 % |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory |
|-------------------------|------|--------|--------|------------|
| WLP067 Coastal Haze Ale | Ale  | Liquid | 500 ml | White Labs |

3 miesięczna fiolka.  
Starter 2 stopniowy około 10 BLG: 1L -> 2.5L

## Extras

| Type   | Name                      | Amount | Use for   | Time      |
|--|---------------------------|--------|-----------|-----------|
| Flavor   | Zest + sok z pomarańczy   | 6 g    | Secondary | 14 day(s) |
| Zest z 6 pomarańczy i wyciśnięty sok z 5 pomarańczy. Wszystko zagotowane przez 10 min i dodane na cichą. |                           |        |           |           |
| Flavor   | Laski wanilii burbońskiej | 4 g    | Secondary | 14 day(s) |
| 4 sztuki 15cm  |                           |        |           |           |
| Other  | Kwas L-askrobinowy        | 6 g    | Secondary | 14 day(s) |
| Dodane przy zlewaniu na cichą  |                           |        |           |           |

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=K2QYJXS>  
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