

LAB. #002 Milkshake Red IPA z malinami

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **10.7**
- Style **American Pale Ale**

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)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (56.6%)	79 %	6
Grain	Pszeniczny	0.85 kg (32.1%)	85 %	4
Sugar	Laktoza	0.25 kg (9.4%)	100 %	---
Grain	Jęczmień palony	0.05 kg (1.9%)	55 %	985
Dodajemy na mash out na 10 minut				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	10 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Simcoe	10 g	5 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	8 g	Boil	10 min

Flavor	Maliny mrożone	250 g	Primary	5 day(s)
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