Pastry Sour Milkshake

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznenski	5 kg *(74.6%)*	79 %	4
Grain	Strzegom Pszeniczny	1.7 kg *(25.4%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Strata	10 g	40 min	13.6 %
Boil	Strata	30 g	5 min	13.6 %
Dry Hop	Citra	100 g	7 day(s)	15 %
Dry Hop	Motueka	70 g	7 day(s)	7 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.