

# Wstrząśnięta Mleczarka (Milkshake IPA)

- Gravity **15 BLG**
- ABV ---
- IBU **27**
- SRM **4.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (48.4%)   | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 1.5 kg (24.2%) | 82 %  | 4   |
| Grain | Barley, Flaked       | 1 kg (16.1%)   | 70 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (8.1%)  | 78 %  | 4   |
| Grain | Viking Wheat Malt    | 0.2 kg (3.2%)  | 83 %  | 5   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Cardinal          | 15 g   | 60 min   | 9.2 %      |
| Aroma (end of boil) | Mandarina Bavaria | 20 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Equinox           | 5 g    | 10 min   | 13.1 %     |
| Aroma (end of boil) | El Dorado         | 10 g   | 10 min   | 15 %       |
| Aroma (end of boil) | Mandarina Bavaria | 20 g   | 0 min    | 10 %       |
| Aroma (end of boil) | Equinox           | 5 g    | 0 min    | 13.1 %     |
| Aroma (end of boil) | El Dorado         | 10 g   | 0 min    | 15 %       |
| Dry Hop             | Equinox           | 10 g   | 4 day(s) | 13.1 %     |

|         |           |      |          |       |
|---------|-----------|------|----------|-------|
| Dry Hop | El Dorado | 30 g | 4 day(s) | 15 %  |
| Dry Hop | Cardinal  | 20 g | 4 day(s) | 9.2 % |

## Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| US West Coast | Ale  | Slant | 250 ml | Gozdawa    |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | Laktoza           | 400 g  | Boil      | 20 min   |
| Other  | Mąka pszenna      | 100 g  | Boil      | 10 min   |
| Flavor | Truskawki mrożone | 1500 g | Secondary | 7 day(s) |

## Notes

- Przepis w trakcie tworzenia - ciągle ewoluuje  
*Apr 19, 2017, 5:02 PM*