

Strawberry Milkshake IPA

Created: Thursday June 11th 2020



Bad Raccoon Brewing

Method: **All Grain** Style: **American IPA** Boil Time: **60 min** Batch Size: **5 gallons** (fermentor volume)
Pre Boil Size: **6.5 gallons** Post Boil Size: **5.25 gallons** Pre Boil Gravity: **1.061** (recipe based estimate)
Post Boil Gravity: **1.075** (recipe based estimate) Efficiency: **75%** (brew house) Source: **Bad Raccoon Brewing**
Calories: **252 calories** (Per 12oz) Carbs: **30.5 g** (Per 12oz)

Original Gravity: 1.075	Final Gravity: 1.025	ABV (standard): 6.6%	IBU (tinseth): 21.1	SRM (morey): 7.9 	Mash pH: n/a	Cost \$: n/a
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Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
8 lb	 Stone Path Malt - Nor'East Pale		37.3	2.9	61.5%
2 lb	 Briess - Wheat Malt, White		39.1	2.5	15.4%
1 lb	Flaked Oats		33	2.2	7.7%
1 lb	Lactose (Milk Sugar)		41	1	7.7%
1 lb	 Gambrinus - Honey Malt		37	25	7.7%

13 lbs / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Azacca		Pellet	15	Whirlpool	0 min	11.24	11.1%
1 oz	Huell Melon		Pellet	7.2	Whirlpool	0 min	5.39	11.1%
1 oz	Lemondrop		Pellet	6	Whirlpool	0 min	4.49	11.1%
1 oz	Azacca		Pellet	15	Dry Hop	8 days		11.1%
1 oz	Huell Melon		Pellet	7.2	Dry Hop	8 days		11.1%
1 oz	Lemondrop		Pellet	6	Dry Hop	8 days		11.1%
1 oz	Azacca		Pellet	15	Dry Hop	4 days		11.1%
1 oz	Huell Melon		Pellet	7.2	Dry Hop	4 days		11.1%
1 oz	Lemondrop		Pellet	6	Dry Hop	4 days		11.1%

9 oz / \$ 0.00

Yeast

Wyeast - London Ale III 1318

Amount: 1 Each Cost: Attenuation (avg): 73% Flocculation: High
Optimum Temp: 64 - 74 °F Starter: No
Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / °P) 121 B cells required

Priming

Method: sucrose Amount: 3.3 oz Temp: 68 °F CO₂ Level: 2.25 Volumes

Target Water Profile

 Balanced Profile

Ca⁺² 86 Mg⁺² 7 Na⁺ 50 Cl⁻ 148 SO₄⁻² 76 HCO₃⁻ 81

Add to 7 gals:

Chalk CaCO₃ 3.5 grams
Gypsum CaSO₄ 2 grams
Calcium Chloride CaCl₂ 4 grams
Epsom Salt MgSO₄ 2 grams
Canning Salt NaCl 3.5 grams

Mash Guidelines

Amount	Description	Type	Start Temp	Target Temp	Time
6.5 gal			150 °F	150 °F	

Starting Mash Thickness: 1.5 qt/lb

Starting Grain Temp: 70 °F



Get rewarded



Notes

Add 5 14-oz. packs Goya frozen strawberry pulp with first dry hop
vanilla extract at bottling
marshmallow extract at bottling