

## #105 Midwest IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **35 %/h**
- Boil size **14.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **13 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.5 kg (76.9%) | 80.5 % | 2   |
| Grain | Pszeniczny           | 0.3 kg (9.2%)  | 85 %   | 4   |
| Grain | Płatki owsiane       | 0.15 kg (4.6%) | 60 %   | 3   |
| Grain | Płatki pszeniczne    | 0.15 kg (4.6%) | 60 %   | 3   |
| Grain | Weyermann - Carapils | 0.15 kg (4.6%) | 78 %   | 4   |

### Notes

- 31.07.2022  
PH zacieru 5.40

Na 22l (podzielić na pół)

Citra 15 g, Amarillo 15 g, Simcoe 15 g na 20 min

Citra 15 g, Amarillo 15 g, Simcoe 15 g na 5 min

Citra 15 g, Amarillo 15 g, Simcoe 15 g po wyłączeniu palnika

Citra 15 g, Amarillo 15 g, Simcoe 15 g hop stand w 85 C

Na ostanie 4 dni chmielenie na zimno Citra 30 g, Amarillo 30, Simcoe 30 g

Zamiast Simcoe chyba Mosaic

Woda:

Ca 99, Mg 18, Na 8, So 242 Cl 52 Bicarbonate 16 Total Hardnesss 32 Alkalinity 13 RA -68

SO4/Cl ratio 4.6

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