

Midwest IPA 2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **15**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **5 min**
- Temp **72 C**, Time **55 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **5 min** at **66C**
- Keep mash **55 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (75%)	83 %	6
Grain	Rice, Flaked	0.3 kg (7.5%)	70 %	2
Grain	viking caramel pale	0.3 kg (7.5%)	77 %	8
Grain	simpsons - malted oats	0.4 kg (10%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Calypso	10 g	5 min	14.9 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Aroma (end of boil)	Eureka!	10 g	5 min	18 %
Dry Hop	Calypso	36 g	3 day(s)	14.9 %
Dry Hop	Simcoe	40 g	3 day(s)	12.9 %
Dry Hop	Eureka!	25 g	3 day(s)	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis