

## midwest ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **54**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (73.2%)	81 %	4
Grain	Weyermann - Vienna Malt	0.5 kg (12.2%)	81 %	8
Grain	Weyermann - Pale Wheat Malt	0.5 kg (12.2%)	85 %	5
Grain	cookie	0.1 kg (2.4%)	85 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	15 min	11 %
Dry Hop	Cascade	50 g	2 day(s)	6 %
Dry Hop	Sabro	50 g	2 day(s)	15 %
Boil	Citra	20 g	60 min	11 %
Whirlpool	Citra	20 g	15 min	12 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP060 - American Ale Yeast Blend	Ale	Culture	1000 g	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	5 min