

Session Midwest IPA

- Gravity **13.6 BLG**
- ABV ---
- IBU **32**
- SRM **4.5**
- 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 **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Maris Otter Crisp | 2 kg (58%) | 83 % | 6 |
| Grain | Viking Pilsner malt | 0.5 kg (14.5%) | 82 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 0.35 kg (10.1%) | 82 % | 4 |
| Grain | Platki owsiane | 0.4 kg (11.6%) | 85 % | 3 |
| Grain | Rice, Flaked | 0.2 kg (5.8%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 15 g | 15 min | 11.8 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Simcoe | 5 g | 15 min | 13.2 % |
| Dry Hop | Nelson Sauvín | 15 g | 4 day(s) | 11.8 % |
| Dry Hop | Citra | 13 g | 4 day(s) | 12 % |
| Dry Hop | Simcoe | 13 g | 4 day(s) | 12.9 % |
| Dry Hop | Nelson Sauvín | 30 g | 2 day(s) | 11.8 % |
| Dry Hop | Citra | 20 g | 2 day(s) | 12 % |
| Dry Hop | Simcoe | 10 g | 2 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |