

## Session Midwest IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- 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	---