DDH Midwest IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(71.4%)*	80 %	5
Grain	Weyermann - Carapils	2 kg *(28.6%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	28.3 g	15 min	11.6 %
Aroma (end of boil)	Centennial	28.3 g	15 min	10.2 %
Aroma (end of boil)	u1/108	25 g	15 min	17.7 %
Dry Hop	Chinook	28.3 g	3 day(s)	11.6 %
Dry Hop	Cascade	28.3 g	3 day(s)	8.1 %
Dry Hop	Centennial	28.3 g	3 day(s)	10.2 %
Dry Hop	u1/108	25 g	3 day(s)	17.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.