

Midwest IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3.5 kg (58.3%)	80.5 %	2
Grain	BESTMALZ - Best Wheat Malt	1 kg (16.7%)	82 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Bestmalz Carmel Pils	0.5 kg (8.3%)	75 %	5
Grain	Viking Malt - słód owsiany	0.5 kg (8.3%)	30 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PP	20 g	60 min	13 %
Boil	Citra CP	30 g	30 min	12.6 %
Dry Hop	Nelson Sauvín	30 g	3 day(s)	11 %
Dry Hop	Citra TB	50 g	3 day(s)	12.9 %
Dry Hop	Mosaic PP	100 g	3 day(s)	11.6 %
Dry Hop	Cascade	60 g	3 day(s)	8.1 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

Notes

- Woda RO:kran modyfikowana kwasem mlekowym
zacieranie 20L - 3.5 ml
wysładzanie 8L - 3.5ml

gips dodany do zacierania 2.5 gr

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