

# Midwest IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **69**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **47.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **47.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	7 kg (65.1%)	81 %	4
Grain	Pszeniczny	2 kg (18.6%)	85 %	4
Grain	Oats, Malted	1 kg (9.3%)	80 %	2
Sugar	Maltodekstryna	0.75 kg (7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	75 g	60 min	11.5 %
Whirlpool	Galaxy	50 g	20 min	16.2 %
Whirlpool	Vermehlo	100 g	20 min	7 %
Dry Hop	Galaxy	200 g	3 day(s)	15 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Chinook	100 g	3 day(s)	13 %
Dry Hop	Michigan Copper	100 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	200 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	10 g	Mash	60 min
Water Agent	CaCl <sub>2</sub>	10 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min