

## Midwest IPA II

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.5 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **22.3 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (72.6%)	80 %	3
Grain	Pszeniczny	1 kg (16.1%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Grain	Cara-Pils/Dextrine	0.3 kg (4.8%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	11 %
Aroma (end of boil)	Citra	10 g	5 min	13 %
Aroma (end of boil)	Mosaic	10 g	5 min	14.8 %
Whirlpool	Citra	40 g	5 min	13 %
Whirlpool	Mosaic	40 g	5 min	14.8 %
First Wort	Mosaic	50 g	5 min	14.8 %
Dry Hop	Citra	50 g	5 day(s)	13 %
Dry Hop	Centenial	50 g	5 day(s)	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP090 - San Diego Super Yeast	Ale	Liquid	300 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whorfloc	4 g	Boil	5 min
Water Agent	NaCl	5 g	Mash	60 min