

Midwest IPA 2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **15**
- SRM **5.3**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **5 min**
- Temp **72 C**, Time **55 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **5 min** at **66C**
- Keep mash **55 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp | 3 kg (75%) | 83 % | 6 |
| Grain | Rice, Flaked | 0.3 kg (7.5%) | 70 % | 2 |
| Grain | viking caramel pale | 0.3 kg (7.5%) | 77 % | 8 |
| Grain | simpsons - malted oats | 0.4 kg (10%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Calypso | 10 g | 5 min | 14.9 % |
| Aroma (end of boil) | Simcoe | 10 g | 5 min | 13.2 % |
| Aroma (end of boil) | Eureka! | 10 g | 5 min | 18 % |
| Dry Hop | Calypso | 36 g | 3 day(s) | 14.9 % |
| Dry Hop | Simcoe | 40 g | 3 day(s) | 12.9 % |
| Dry Hop | Eureka! | 25 g | 3 day(s) | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |