

## Midwest IPA II

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

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

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (78.1%)	80 %	3
Grain	Pszeniczny	1 kg (15.6%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amore preta	30 g	30 min	9.9 %
Aroma (end of boil)	Amore preta	10 g	5 min	10 %
Aroma (end of boil)	Mosaic	10 g	5 min	14.8 %
Whirlpool	Amore preta	10 g	5 min	10 %
Whirlpool	Mosaic	40 g	5 min	14.8 %
Dry Hop	Mosaic	50 g	5 day(s)	14.8 %
Dry Hop	Chinook	50 g	5 day(s)	13 %
Dry Hop	Centenial	100 g	5 day(s)	1 %

### Yeasts

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

## Extras

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