

Midwest IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **46**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.3 kg (75.4%)	79 %	6
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Abbey Castle	0.4 kg (7%)	80 %	45
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3
Grain	Weyermann - Carapils	0.1 kg (1.8%)	78 %	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)	sabro	10 g	5 min	14.8 %
Whirlpool	Citra	40 g	5 min	13 %
Whirlpool	sabro	40 g	5 min	14.8 %
Dry Hop	sabro	50 g	5 day(s)	14.8 %
Dry Hop	Citra	50 g	5 day(s)	13 %
Dry Hop	El dorado hop zoil	1 g	1 day(s)	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Costal Haze	Ale	Slant	300 ml	YeastBay

Extras

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