

# Midwest IPA

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 2.4 kg (75%)   | 81 %  | 4   |
| Grain | Płatki owsiane | 0.4 kg (12.5%) | 60 %  | 3   |
| Grain | Wheat, Flaked  | 0.4 kg (12.5%) | 77 %  | 4   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Amarillo      | 40 g   | 45 min   | 7.7 %      |
| Whirlpool | Amarillo      | 10 g   | 1 min    | 7.7 %      |
| Whirlpool | Motueka       | 60 g   | 1 min    | 5.6 %      |
| Dry Hop   | Nelson Sauvín | 50 g   | 7 day(s) | 11 %       |
| Dry Hop   | Sabro         | 50 g   | 7 day(s) | 14 %       |
| Dry Hop   | Galaxy        | 30 g   | 7 day(s) | 17.4 %     |

## Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Slant | 120 ml | Lallemand  |

## Extras

| Type                        | Name             | Amount | Use for  | Time    |
|-----------------------------|------------------|--------|----------|---------|
| Water Agent                 | Łuska ryżowa     | 100 g  | Mash     | 100 min |
| Water Agent                 | Kwas fosforowy   | 2 g    | Mash     | 15 min  |
| 2ml/12l wody do wysładzania |                  |        |          |         |
| Water Agent                 | Kwas askorbinowy | 2 g    | Bottling | ---     |