

# Midwest IPA

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- 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	---