

## Midwest ipa

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **57**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.7 kg (65.9%)	85 %	7
Grain	Pszeniczny	0.7 kg (17.1%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (12.2%)	61 %	5
Grain	Biscuit Malt	0.2 kg (4.9%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11.5 %
Boil	Amarillo	30 g	15 min	7.3 %
Boil	Citra	20 g	15 min	12.9 %
Whirlpool	Mosaic	34 g	20 min	1 %
Whirlpool	Centennial	26 g	25 min	1 %
Whirlpool	Citra	15 g	25 min	1 %
Whirlpool	Amarillo	20 g	25 min	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP066 - London Fog	Ale	Liquid	100 ml	White Labs
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## Notes

- Whirlpool 80-68 stopni 25min  
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