

## Midwest ipa

- 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                     |     |        |        |            |
|---------------------|-----|--------|--------|------------|
| WLP066 - London Fog | Ale | Liquid | 100 ml | White Labs |
|---------------------|-----|--------|--------|------------|

## Notes

- Whirlpool 80-68 stopni 25min  
*Jul 29, 2022, 12:54 PM*