

American East Coast IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 7 kg (73.7%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 1.5 kg (15.8%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.5 kg (5.3%) | 78 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (5.3%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Citra | 20 g | 30 min | 12 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| fm 54 | Ale | Liquid | 30 ml | Fermentis |