

# American East Coast IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **9.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

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

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale                | 7.5 kg (71.4%) | 79 %  | 6   |
| Grain | Strzegom Wiedeński               | 1 kg (9.5%)    | 79 %  | 10  |
| Grain | Weyermann - Carapils             | 1 kg (9.5%)    | 78 %  | 4   |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (9.5%)    | 73 %  | 120 |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Magnum | 30 g   | 60 min   | 13.5 %     |
| Boil    | Citra  | 25 g   | 30 min   | 12 %       |
| Boil    | Citra  | 20 g   | 15 min   | 12 %       |
| Boil    | Citra  | 20 g   | 10 min   | 12 %       |
| Dry Hop | Citra  | 60 g   | 3 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form   | Amount   | Laboratory |
|-------|------|--------|----------|------------|
| fm 54 | Ale  | Liquid | 32.81 ml | Fermentis  |