

# East Coast IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **77**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.1%)	80 %	5
Grain	Weyermann - Vienna Malt	1 kg (18.5%)	81 %	8
Grain	Weyermann - Bohemian Pilsner Malt	0.4 kg (7.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	30 g	20 min	12 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Mackinac	20 g	5 min	12 %
Whirlpool	Mackinac	20 g	30 min	12 %
Dry Hop	Mackinac	60 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - BRY-97	Ale	Dry	11 g	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min