

East Coast IPA

- Gravity **16.8 BLG**
- ABV ---
- IBU **65**
- SRM **30.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **79 C**, Time **70 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **93.8C**
- Add grains
- Keep mash **70 min** at **79C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (58%)	80 %	7
Grain	Strzegom Wiedeński	2 kg (29%)	79 %	10
Grain	Strzegom Karmel 150	0.2 kg (2.9%)	75 %	150
Grain	Strzegom Bursztynowy	0.2 kg (2.9%)	70 %	49
Grain	Strzegom pszenica prażona	0.5 kg (7.2%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	40 g	60 min	17 %
Boil	Willamette	20 g	1 min	5 %
Boil	Equinox	20 g	1 min	13.1 %
Dry Hop	Willamette	20 g	4 day(s)	5 %
Dry Hop	Equinox	20 g	4 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis