

## East coast IPA - wariacja

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **49**
- SRM **7.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (29.4%)	80 %	5
Grain	Strzegom Wiedeński	2.3 kg (33.8%)	79 %	10
Grain	Strzegom Monachijski typ II	0.8 kg (11.8%)	79 %	22
Grain	Pszeniczny	0.2 kg (2.9%)	85 %	4
Grain	Słód owsiany Fawcett	0.2 kg (2.9%)	61 %	5
Grain	Strzegom Monachijski typ I	1.3 kg (19.1%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata (USA)	15 g	20 min	10.9 %
Boil	Cascade (USA)	15 g	20 min	5.4 %
Boil	Amarillo (USA)	15 g	20 min	7.9 %
Boil	lunga (PL)	30 g	60 min	11 %

### Yeasts

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