

## EAST COUST IPA 16 BLG # 6

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **70**
- SRM **8.6**
- 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 **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (30.8%)	79 %	10
Grain	słód karmelowy viking malt t150	0.2 kg (3.1%)	--- %	150
Grain	słód Cookie 70 EBC	0.2 kg (3.1%)	--- %	70
Grain	Strzegom Pszeniczny	0.1 kg (1.5%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Liberty	40 g	70 min	7.7 %
Boil	Equinox	20 g	30 min	16.1 %
Boil	Willamette	20 g	30 min	5 %
Dry Hop	Equinox	20 g	7 day(s)	16.1 %
Dry Hop	Willamette	20 g	7 day(s)	5 %
Boil	Mosaic	10 g	30 min	11.8 %

### Yeasts

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