

Modern East Coast IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.7 kg (84.7%) | 80 % | 5 |
| Grain | Viking Malt Cookie | 0.2 kg (3.6%) | --- % | 50 |
| Grain | Melanoiden Malt | 0.05 kg (0.9%) | 80 % | 39 |
| Grain | Weyermann - Caraamber | 0.2 kg (3.6%) | 75 % | 65 |
| Grain | Weyermann - Carapils | 0.4 kg (7.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Centennial | 30 g | 30 min | 10.5 % |
| Boil | Simcoe | 50 g | 10 min | 13.2 % |
| Boil | Centennial | 20 g | 5 min | 10.5 % |
| Dry Hop | HBC1019 | 100 g | 3 day(s) | 8.8 % |
| Dry Hop | Simcoe Cryo | 25 g | 3 day(s) | 20 % |
| Dry Hop | Mosaic Cryo | 25 g | 3 day(s) | 20 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------|-----|-----|------|-----------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |
|---------------------------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | whirfloc | 0.5 g | Boil | 5 min |

Notes

- Fermentacja od początku pod ciśnieniem 1bara w temperaturze 18-20 st C
Chmienie na zimno w temperaturze 15st C
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