

# 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
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Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand
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### 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  
*Jan 6, 2025, 11:25 AM*