

Pierwsza walka - East Coast IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **12.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (76.9%) | 80.5 % | 6 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (12.8%) | 82 % | 5 |
| Grain | Carahell | 0.4 kg (10.3%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 11.5 % |
| Boil | Cascade | 15 g | 30 min | 6 % |
| Whirlpool | Amarillo | 20 g | 15 min | 9.5 % |
| Whirlpool | Cascade | 20 g | 15 min | 6 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |

Yeasts

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

| | | | | |
|----------------------------------|-----|--------|--------|-------------|
| Wyeast - 1272 American Ale II | Ale | Liquid | 125 ml | Wyeast Labs |
|----------------------------------|-----|--------|--------|-------------|