

#150 EAST coast ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **59**
- SRM **8.5**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **67 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.6 kg (83.6%)	80.5 %	2
Grain	Płatki owsiane	0.5 kg (7.5%)	60 %	3
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.7%)	75 %	30
Grain	Pszeniczny	0.25 kg (3.7%)	70 %	4
Grain	Strzegom Karmel 600	0.1 kg (1.5%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	30 min	11 %
Boil	Mosaic	50 g	10 min	10 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %
Dry Hop	Cryo Mosaic	50 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---

Notes

- Piwo zajęło 2 miejsce na Częstochowski KPD23'. Dodatkowo zostało wybrane przez konsumentów jako Grand Champion.

Fermentacja burzliwa pod ciśnieniem 19-20st 7psi. 13 dni

Fermentacja cicha pod ciśnieniem 21st (pokojowa) 7psi 3 dni, potem CC 4st 3 dni.

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