

## #39 East Coast SzIPA vol.5

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **57**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **72.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 5 kg (71.8%)    | 85 %  | 7   |
| Grain | Platki owsiane              | 0.88 kg (12.6%) | 85 %  | 3   |
| Grain | Weyermann - Rye Malt        | 0.88 kg (12.6%) | 85 %  | 7   |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (2.9%)   | 80 %  | 6   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Magnum | 20 g   | 20 min   | 12.5 %     |
| Boil                | Simcoe | 23.5 g | 20 min   | 13.2 %     |
| Boil                | Citra  | 25 g   | 20 min   | 12 %       |
| Boil                | Mosaic | 21.3 g | 20 min   | 10 %       |
| Aroma (end of boil) | Mosaic | 30 g   | 0 min    | 10 %       |
| Aroma (end of boil) | Citra  | 30 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Simcoe | 30 g   | 0 min    | 13.2 %     |
| Dry Hop             | Mosaic | 30 g   | 4 day(s) | 10 %       |
| Dry Hop             | Simcoe | 30 g   | 4 day(s) | 13.2 %     |
| Dry Hop             | Citra  | 30 g   | 4 day(s) | 12 %       |

### Yeasts

| Name           | Type | Form  | Amount   | Laboratory |
|----------------|------|-------|----------|------------|
| us 05 2 gęstwa | Ale  | Slant | 99999 ml | ---        |