

## #46 East Coast IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **17.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 1 kg (16.8%)   | 79 %  | 10  |
| Grain | Strzegom Pale Ale  | 4 kg (67.2%)   | 79 %  | 6   |
| Grain | Caramel/Crystal 50 | 0.25 kg (4.2%) | 75 %  | 59  |
| Grain | Pszeniczny         | 0.3 kg (5%)    | 85 %  | 4   |
| Grain | Płatki owsiane     | 0.4 kg (6.7%)  | 60 %  | 3   |

### Hops

| Use for | Name            | Amount | Time     | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil    | Marynka         | 15 g   | 60 min   | 10 %       |
| Boil    | Equinox         | 15 g   | 30 min   | 14 %       |
| Boil    | Victoria Secret | 10 g   | 30 min   | 18.5 %     |
| Boil    | Equinox         | 25 g   | 0 min    | 14 %       |
| Boil    | Vic Secret      | 20 g   | 0 min    | 16.3 %     |
| Dry Hop | Equinox         | 40 g   | 2 day(s) | 14 %       |
| Dry Hop | Victoria Secret | 30 g   | 2 day(s) | 18.5 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | ---        |

### Extras

| Type   | Name       | Amount | Use for  | Time   |
|--------|------------|--------|----------|--------|
| Fining | whirlfloc  | 1 g    | Boil     | 10 min |
| Other  | Witamina A | 4 g    | Bottling | ---    |