

## Brooklyn East IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **68**
- SRM **7.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35.7 liter(s)**

### Steps

- Temp **63 C**, Time **25 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **26.3 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount         | Yield  | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt  | 6 kg (63.8%)   | 80 %   | 7   |
| Grain | Briess - Pilsen Malt    | 2 kg (21.3%)   | 80.5 % | 2   |
| Grain | Simpsons - Crystal Dark | 0.3 kg (3.2%)  | 74 %   | 158 |
| Grain | Briess - Carapils Malt  | 1.1 kg (11.7%) | 74 %   | 3   |

### Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | Summit             | 50 g   | 60 min   | 17 %       |
| Boil    | East Kent Goldings | 30 g   | 10 min   | 5.1 %      |
| Boil    | Centennial         | 50 g   | 5 min    | 10.5 %     |
| Dry Hop | East Kent Goldings | 20 g   | 7 day(s) | 5.1 %      |
| Dry Hop | Cascade            | 50 g   | 7 day(s) | 6 %        |

### Yeasts

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

|              |     |       |           |           |
|--------------|-----|-------|-----------|-----------|
| Safale US-05 | Ale | Slant | 192.36 ml | Fermentis |
|--------------|-----|-------|-----------|-----------|

## Notes

- Na zimno wrzucic amerykańskie chmieie z zamrażarki  
*Jul 23, 2017, 11:22 AM*