

# Lubelska IPA East Coast

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **50**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5.2 kg (72.2%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 2 kg (27.8%)   | 79 %  | 16  |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Eureka!  | 30 g   | 30 min   | 18 %       |
| Boil      | Citra    | 10 g   | 30 min   | 12 %       |
| Boil      | Eureka!  | 10 g   | 5 min    | 18 %       |
| Boil      | Citra    | 10 g   | 5 min    | 12 %       |
| Boil      | Amarillo | 10 g   | 5 min    | 9.5 %      |
| Boil      | Cascade  | 10 g   | 5 min    | 6 %        |
| Whirlpool | Amarillo | 10 g   | 0 min    | 9.5 %      |
| Whirlpool | Eureka!  | 10 g   | 0 min    | 18 %       |
| Whirlpool | Cascade  | 10 g   | 0 min    | 6 %        |
| Whirlpool | Citra    | 20 g   | 0 min    | 12 %       |
| Dry Hop   | Citra    | 40 g   | 3 day(s) | 12 %       |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Cascade  | 20 g | 3 day(s) | 6 %   |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 % |

## Yeasts

| Name  | Type | Form  | Amount  | Laboratory       |
|-------|------|-------|---------|------------------|
| fm 52 | Ale  | Slant | 1000 ml | fermentum mobile |