American East Coast IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(36%)*	80 %	5
Grain	Viking Pale Ale malt	2 kg *(28.8%)*	80 %	5
Grain	Strzegom Wiedeński	1 kg *(14.4%)*	79 %	10
Grain	Strzegom Pszeniczny	0.25 kg *(3.6%)*	81 %	6
Grain	Karmelowy żytni Strzegom	0.1 kg *(1.4%)*	75 %	150
Grain	Strzegom Bursztynowy	0.1 kg *(1.4%)*	70 %	49
Grain	Płatki pszeniczne	0.5 kg *(7.2%)*	85 %	3
Grain	Rye, Flaked	0.5 kg *(7.2%)*	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Whirlpool	Cascade PL	50 g	30 min	5.2 %
Dry Hop	Equinox	30 g	3 day(s)	14.5 %
Dry Hop	Chinook	20 g	3 day(s)	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	100 ml	White Labs