

## #072 East Coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **8.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.6 kg (83.5%)	82 %	4
Grain	Abbey Malt Weyermann	0.7 kg (8.9%)	75 %	45
Grain	BESTMALZ - Best Wheat Malt	0.3 kg (3.8%)	82 %	4
Grain	Fawcett - Crystal	0.3 kg (3.8%)	70 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Aroma (end of boil)	Citra	30 g	10 min	13.9 %
Aroma (end of boil)	Amarillo	20 g	10 min	10.1 %
Dry Hop	Chinook	70 g	3 day(s)	11.1 %
Dry Hop	Talus	30 g	3 day(s)	8.2 %
Dry Hop	Talus	20 g	3 day(s)	8.2 %
Dry Hop	Idaho 7	10 g	3 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	500 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży	10 g	Boil	10 min