

## 25. "Lucky Luke" - American East Coast IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **60**
- SRM **8.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.9%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (28.9%)	79 %	10
Grain	Strzegom Pszeniczny	0.49 kg (7.1%)	81 %	6
Grain	Strzegom Bursztynowy	0.2 kg (2.9%)	70 %	49
Grain	Strzegom Karmel 150	0.11 kg (1.6%)	75 %	150
Grain	Strzegom Karmel 300	0.11 kg (1.6%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Liberty	46 g	70 min	4.5 %
Aroma (end of boil)	Willamette	23 g	30 min	5 %
Aroma (end of boil)	Equinox	23 g	30 min	13.1 %
Aroma (end of boil)	Willamette	23 g	10 min	5 %
Aroma (end of boil)	Equinox	23 g	10 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar BRY-97	Ale	Dry	11.5 g	danstar
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## Notes

- uwarzone 02-02-2018r.  
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