

American East Coast IPA hb

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **47**
- SRM **8.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

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

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (58%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (29%)	79 %	10
Grain	Strzegom Karmel 150	0.1 kg (2.9%)	75 %	150
Grain	Strzegom Bursztynowy	0.1 kg (2.9%)	70 %	49
Grain	Strzegom Pszeniczny	0.25 kg (7.2%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Belma	10 g	60 min	9.5 %
Boil	Ekuanot	5 g	30 min	13.4 %
Boil	Triumph	5 g	30 min	7.9 %
Boil	Ekuanot	10 g	10 min	13.4 %
Boil	Triumph	10 g	10 min	7.9 %
Dry Hop	Belma	10 g	3 day(s)	9.5 %
Dry Hop	Ekuanot	5 g	3 day(s)	13.4 %
Dry Hop	Triumph	5 g	3 day(s)	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	18 g	Fermentis