

# American East Coast NE IPA Kaufland

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- Gravity **15.7 BLG**
- ABV ---
- IBU **48**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **3 %**
- Size with trub loss **46.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **53.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42.6 liter(s)**
- Total mash volume **56.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **42.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **53.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	castlemalting pale ale	12 kg (84.5%)	80 %	7
Grain	Pszeniczny	0.5 kg (3.5%)	85 %	4
Grain	Płatki owsiane	0.2 kg (1.4%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (1.4%)	60 %	---
Grain	carablond	0.3 kg (2.1%)	75 %	20
Grain	płatki ryżowe	0.2 kg (1.4%)	78.3 %	4
Grain	Briess - 2 Row Carapils Malt	0.8 kg (5.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	40 g	60 min	15.8 %
Boil	Experimental 09326	30 g	20 min	4.8 %
Boil	Sabro	30 g	20 min	15.8 %
Aroma (end of boil)	experimental 13459	20 g	5 min	6.2 %
Aroma (end of boil)	Strata	20 g	5 min	15.8 %
Whirlpool	experimental 13459	20 g	0 min	6.2 %

Dry Hop	Sabro	70 g	3 day(s)	15.8 %
Dry Hop	Sabro	60 g	5 day(s)	15.8 %
Dry Hop	Experimental 09326	60 g	4 day(s)	4.8 %
Dry Hop	experimental 13459	80 g	3 day(s)	6.2 %
Dry Hop	Strata	80 g	3 day(s)	15.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Liquid	200 ml	---