

# BROK East Coast IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **74**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (76.7%)	80 %	5
Grain	Strzegom Wiedeński	0.45 kg (12.8%)	79 %	10
Grain	Strzegom Pszeniczny	0.25 kg (7.1%)	81 %	6
Grain	Strzegom Monachijski typ II	0.12 kg (3.4%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	22 g	60 min	15.5 %
Boil	Mosaic	4 g	25 min	10 %
Boil	Amarillo	4 g	25 min	9.5 %
Boil	Mosaic	4 g	15 min	10 %
Boil	Citra	4 g	15 min	12 %
Boil	Cascade PL	4 g	15 min	5.2 %
Boil	Amarillo	4 g	15 min	9.5 %
Whirlpool	Cascade PL	6 g	0 min	5.2 %
Whirlpool	Citra	6 g	0 min	12 %
Dry Hop	Mosaic	15 g	2 day(s)	10 %

Dry Hop	Citra	15 g	2 day(s)	12 %
Dry Hop	Cascade PL	15 g	2 day(s)	5.2 %
Dry Hop	Amarillo	15 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Based on:  
<https://brokreacja.pl/uwarz-sobie-the-chemist/>

I've messed up this batch. I forgot to wash some parts of my bucket, so on the next day the fermentation started, even without adding the yeasts. Unfortunately, this batch went into the toilet.

*Dec 7, 2020, 6:51 PM*