

# East Coast India Pale Ale v1

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- Gravity **13.9 BLG**
- ABV ---
- IBU **69**
- SRM **13.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (85.7%)	79 %	6
Sugar	cukier	0.5 kg (10.7%)	100 %	0
Grain	Strzegom Karmel 600	0.07 kg (1.5%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.1%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Ahtanum	10 g	60 min	5 %
Boil	Chinook	20 g	15 min	13 %
Boil	Ahtanum	15 g	15 min	5 %
Aroma (end of boil)	Chinook	20 g	5 min	13 %
Aroma (end of boil)	Ahtanum	15 g	5 min	5 %
Aroma (end of boil)	Centennial	25 g	5 min	10.5 %
Dry Hop	Chinook	40 g	0 day(s)	13 %
Dry Hop	Citra	40 g	0 day(s)	12 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-05	Ale	Slant	200 ml	Safale