

## east coast IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **16.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (84.6%)	80 %	5
Grain	Caraaroma	0.5 kg (7.7%)	78 %	400
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahhharoma	20 g	50 min	17.9 %
Aroma (end of boil)	Ahhharoma	20 g	15 min	17.9 %
Dry Hop	X13459	50 g	---	6.2 %
Dry Hop	Ahhharoma	10 g	4 day(s)	17.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Dry	10 g	uwodnione

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min