

## EAST COUST IPA 16 BLG # 6

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **70**
- SRM **8.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount        | Yield | EBC |
|-------|---------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt            | 4 kg (61.5%)  | 80 %  | 5   |
| Grain | Strzegom Wiedeński              | 2 kg (30.8%)  | 79 %  | 10  |
| Grain | słód karmelowy viking malt t150 | 0.2 kg (3.1%) | --- % | 150 |
| Grain | słód Cookie 70 EBC              | 0.2 kg (3.1%) | --- % | 70  |
| Grain | Strzegom Pszeniczny             | 0.1 kg (1.5%) | 81 %  | 6   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Liberty    | 40 g   | 70 min   | 7.7 %      |
| Boil    | Equinox    | 20 g   | 30 min   | 16.1 %     |
| Boil    | Willamette | 20 g   | 30 min   | 5 %        |
| Dry Hop | Equinox    | 20 g   | 7 day(s) | 16.1 %     |
| Dry Hop | Willamette | 20 g   | 7 day(s) | 5 %        |
| Boil    | Mosaic     | 10 g   | 30 min   | 11.8 %     |

### Yeasts

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