

#44 East Coast IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.25 kg (92.9%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.25 kg (7.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Marynka | 7 g | 60 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 45 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 30 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 15 min | 15.5 % |
| Dry Hop | Simcoe | 25 g | 5 day(s) | 12.4 % |
| Dry Hop | Centennial | 25 g | 5 day(s) | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Slant | 150 ml | Mangrove Jack's |