

# American East Coast IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **81**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (58%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (29%)	79 %	10
Grain	Strzegom Karmel 150	0.1 kg (2.9%)	75 %	150
Grain	Strzegom Bursztynowy	0.1 kg (2.9%)	70 %	49
Grain	Strzegom Przeniczny	0.25 kg (7.2%)	70 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	70 min	13 %
Boil	Willamette	10 g	30 min	5 %
Boil	HBC 472 Experimental	10 g	30 min	9.3 %
Boil	Willamette	10 g	10 min	5 %
Boil	HBC 472 Experimental	10 g	10 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	6.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	10 g	Boil	10 min