

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 |