

# American East Coast IPA

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **87**
- SRM **8.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58.8%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (29.4%)	79 %	10
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (2.9%)	79 %	130
Grain	Strzegom Bursztynowy	0.2 kg (2.9%)	70 %	49
Grain	Słód pszeniczny Bestmalz	0.4 kg (5.9%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	40 g	70 min	17 %
Boil	Willamette	20 g	30 min	5 %
Boil	Liberty	20 g	30 min	4.5 %
Aroma (end of boil)	Liberty	20 g	10 min	4.5 %
Aroma (end of boil)	Willamette	20 g	10 min	5 %

## Yeasts

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