

# Brooklyn East IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **68**
- SRM **7.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35.7 liter(s)**

## Steps

- Temp **63 C**, Time **25 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (63.8%)	80 %	7
Grain	Briess - Pilsen Malt	2 kg (21.3%)	80.5 %	2
Grain	Simpsons - Crystal Dark	0.3 kg (3.2%)	74 %	158
Grain	Briess - Carapils Malt	1.1 kg (11.7%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	50 g	60 min	17 %
Boil	East Kent Goldings	30 g	10 min	5.1 %
Boil	Centennial	50 g	5 min	10.5 %
Dry Hop	East Kent Goldings	20 g	7 day(s)	5.1 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	192.36 ml	Fermentis
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## Notes

- Na zimno wrzucic amerykańskie chmiele z zamrażarki  
*Jul 23, 2017, 11:22 AM*