

East Coast

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **64**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (60.6%)	81 %	4
Grain	Vienna Malt	1 kg (30.3%)	78 %	8
Grain	Carahell	0.2 kg (6.1%)	77 %	26
Grain	Strzegom Karmel 300	0.1 kg (3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12 g	60 min	15.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Chinook	15 g	10 min	13 %
Boil	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Aroma (end of boil)	Athanas	15 g	0 min	3.6 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Dry Hop	TODO	0 g	0 day(s)	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	chłodnica	1 g	Boil	15 min