

## East Coast India Pale Ale v2

- Gravity **13.1 BLG**
- ABV ---
- IBU **84**
- SRM **8.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (69%)	79 %	6
Grain	Strzegom Monachijski typ I	0.6 kg (10.3%)	79 %	16
Sugar	cukier	0.4 kg (6.9%)	100 %	0
Grain	Cara Gold Castlemalting	0.2 kg (3.4%)	78 %	120
Grain	Strzegom pszeniczny	0.6 kg (10.3%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	11 %
Boil	Simcoe	25 g	15 min	13 %
Boil	Centennial	25 g	15 min	10.5 %
Boil	Eureka!	25 g	10 min	18 %
Aroma (end of boil)	Eureka!	25 g	5 min	18 %
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %
Aroma (end of boil)	Simcoe	25 g	1 min	13 %
Dry Hop	Simcoe	50 g	0 day(s)	13 %
Dry Hop	Eureka!	50 g	0 day(s)	18 %

### Yeasts

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