

East Coast IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **14.3**
- 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 **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 **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (50.7%)	80 %	5
Grain	Viking Pilsner malt	0.56 kg (18.9%)	82 %	4
Grain	Barley, Flaked	0.5 kg (16.9%)	70 %	4
Grain	Crystal Wheat Malt Fawcett	0.2 kg (6.8%)	75 %	90
Grain	Fawcett - Dark Crystal	0.1 kg (3.4%)	71 %	300
Grain	specjal B Castle Malting	0.1 kg (3.4%)	70 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Citra	10 g	30 min	12.3 %
Boil	Mosaic	10 g	10 min	10.4 %
Dry Hop	Citra	10 g	3 day(s)	12.3 %
Dry Hop	Mosaic	20 g	3 day(s)	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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us05	Ale	Slant	200 ml	---
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Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	11 g	Boil	15 min
Water Agent	gips piwowarski	2 g	Boil	60 min