East Coast IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **14.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

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

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg *(71.4%)*	80 %	8
Grain	Fawcett - Pale Crystal	0.5 kg *(7.1%)*	72.8 %	90
Grain	Cara Gold	1 kg *(14.3%)*	75 %	120
Grain	Cara Blonde - Castle Malting	0.5 kg *(7.1%)*	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	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
us05	Ale	Slant	200 ml	---

Extras

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