

East Coast IPA II

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **59**
- SRM **9.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.5 kg (62.5%) | 80 % | 7 |
| Grain | Biscuit Malt | 1 kg (25%) | 79 % | 50 |
| Grain | Pszeniczny | 0.5 kg (12.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 13.7 % |
| Boil | Mosaic | 15 g | 10 min | 10 % |
| Boil | Citra | 15 g | 10 min | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|------|-------|--------|------------|
| downstar | Ale | Slant | 30 ml | --- |