

## East IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **61**
- SRM **7.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **22.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 5 kg (76.3%)   | 80 %  | 5   |
| Grain | Weyermann - Pilsner Malt         | 1 kg (15.3%)   | 81 %  | 5   |
| Grain | Słód Caramunich Typ II Weyermann | 0.35 kg (5.3%) | 73 %  | 120 |
| Grain | Carabelge                        | 0.2 kg (3.1%)  | 80 %  | 30  |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Warrior  | 30 g   | 60 min   | 15.5 %     |
| Boil    | Mosaic   | 10 g   | 50 min   | 10 %       |
| Boil    | Mosaic   | 20 g   | 10 min   | 10 %       |
| Boil    | Amarillo | 10 g   | 5 min    | 9.5 %      |
| Dry Hop | Amarillo | 20 g   | 7 day(s) | 9.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |