

# EastCostIpa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **4.9**
- 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 **45 min**
- Evaporation rate **11 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **34.5 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **79C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (43.5%)	82 %	4
Grain	Płatki owsiane	0.4 kg (5.8%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (4.3%)	60 %	3
Grain	Strzegom Pszeniczny	3 kg (43.5%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sybilla	50 g	45 min	1 %
Whirlpool	Enigma (AUS)	50 g	15 min	17.2 %
Whirlpool	Zula	50 g	1 min	10.6 %
Whirlpool	Amora preta	50 g	1 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11.5 g	Lallemand