

Light East Coast IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **11.5**
- 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 **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 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 kg (47.6%)	80 %	6
Grain	monachijski karmelowy II Bestmaltz	0.2 kg (9.5%)	78 %	120
Grain	Strzegom Pszeniczny	0.3 kg (14.3%)	81 %	6
Grain	Płatki owsiane	0.3 kg (14.3%)	60 %	3
Grain	Cara Gold Castlemalting	0.3 kg (14.3%)	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sybilla	20 g	60 min	2 %
Boil	iunga	10 g	60 min	10.3 %
Aroma (end of boil)	mosaic	20 g	0 min	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis