

Lubelska IPA East Coast

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **50**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.2 kg (72.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (27.8%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Eureka! | 30 g | 30 min | 18 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Eureka! | 10 g | 5 min | 18 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Boil | Cascade | 10 g | 5 min | 6 % |
| Whirlpool | Amarillo | 10 g | 0 min | 9.5 % |
| Whirlpool | Eureka! | 10 g | 0 min | 18 % |
| Whirlpool | Cascade | 10 g | 0 min | 6 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|---------|------------------|
| fm 52 | Ale | Slant | 1000 ml | fermentum mobile |