

## #44 East Coast IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **8.4**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Fermentables

| Type  | Name                   | Amount          | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt   | 3.25 kg (92.9%) | 80 %  | 5   |
| Grain | Strzegom Karmel<br>150 | 0.25 kg (7.1%)  | 75 %  | 150 |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Marynka                | 7 g    | 60 min   | 10 %       |
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 45 min   | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 30 min   | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 15 min   | 15.5 %     |
| Dry Hop | Simcoe                 | 25 g   | 5 day(s) | 12.4 %     |
| Dry Hop | Centennial             | 25 g   | 5 day(s) | 11.2 %     |

### Yeasts

| Name                                 | Type | Form  | Amount | Laboratory      |
|--------------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's<br>M44 US West Coast | Ale  | Slant | 150 ml | Mangrove Jack's |