

#44 East Coast IPA

- 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 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 M44 US West Coast	Ale	Slant	150 ml	Mangrove Jack's