

#46 East Coast IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (16.8%)	79 %	10
Grain	Strzegom Pale Ale	4 kg (67.2%)	79 %	6
Grain	Caramel/Crystal 50	0.25 kg (4.2%)	75 %	59
Grain	Pszeniczny	0.3 kg (5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Equinox	15 g	30 min	14 %
Boil	Victoria Secret	10 g	30 min	18.5 %
Boil	Equinox	25 g	0 min	14 %
Boil	Vic Secret	20 g	0 min	16.3 %
Dry Hop	Equinox	40 g	2 day(s)	14 %
Dry Hop	Victoria Secret	30 g	2 day(s)	18.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min
Other	Witamina A	4 g	Bottling	---