

# East Coast IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **14.4**
- 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 **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield  | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Castle Pale Ale              | 5 kg (71.4%)  | 80 %   | 8   |
| Grain | Fawcett - Pale Crystal       | 0.5 kg (7.1%) | 72.8 % | 90  |
| Grain | Cara Gold                    | 1 kg (14.3%)  | 75 %   | 120 |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (7.1%) | 78 %   | 20  |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | lunga  | 10 g   | 60 min   | 11 %       |
| Boil    | Citra  | 10 g   | 30 min   | 12.3 %     |
| Boil    | Mosaic | 10 g   | 10 min   | 10.4 %     |
| Dry Hop | Citra  | 10 g   | 3 day(s) | 12.3 %     |
| Dry Hop | Mosaic | 20 g   | 3 day(s) | 10.4 %     |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale  | Slant | 200 ml | ---        |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Fining      | whirfloc        | 11 g   | Boil    | 15 min |
| Water Agent | gips piwowarski | 2 g    | Boil    | 60 min |