

East Coast IPA

- 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

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