

East Coast IPA II

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **59**
- SRM **9.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (62.5%)	80 %	7
Grain	Biscuit Malt	1 kg (25%)	79 %	50
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.7 %
Boil	Mosaic	15 g	10 min	10 %
Boil	Citra	15 g	10 min	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
downstar	Ale	Slant	30 ml	---