

# EAST COAST IPA

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- Gravity **14.2 BLG**
- ABV ---
- IBU **56**
- SRM **11.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **74C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (92.4%)	79 %	6
Grain	Strzegom pszeniczny	0.3 kg (5.5%)	81 %	6
Grain	Strzegom Czekoladowy 400	0.06 kg (1.1%)	68 %	400
Grain	Strzegom Karmel 600	0.05 kg (0.9%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Mosaic	20 g	20 min	10.9 %
Boil	Ahtanum	20 g	20 min	3.2 %
Aroma (end of boil)	Amarillo	20 g	10 min	7.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Ahtanum	20 g	1 min	3.2 %
Dry Hop	Mosaic	20 g	0 day(s)	10 %
Dry Hop	Citra	40 g	0 day(s)	12 %
Dry Hop	Centennial	20 g	0 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale