

## # 181 East Coast IPA MPPD24

---

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **61**
- SRM **9.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **67 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (80%)	80 %	7
Grain	Platki owsiane	0.5 kg (8%)	60 %	3
Grain	Weyermann - Carared	0.3 kg (4.8%)	75 %	50
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	75 %	150
Grain	Pszeniczny	0.25 kg (4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	33 g	30 min	13.2 %
Boil	Mosaic	50 g	10 min	10 %
Boil	Simcoe	17 g	5 min	13.2 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	simcoe cryo	25 g	5 day(s)	20 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Citra Cryo	25 g	5 day(s)	20 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---

## Notes

- Piwo zajęło 1 miejsce na Mistrzostwach Polski Piwowarów Domowych 2024  
*Jun 16, 2024, 1:19 PM*