

# American East Coast IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale    | 2.2 kg (60.3%) | 79 %  | 6   |
| Grain | Strzegom Wiedeński   | 1 kg (27.4%)   | 79 %  | 10  |
| Grain | Strzegom Karmel 150  | 0.1 kg (2.7%)  | 75 %  | 150 |
| Grain | Strzegom Bursztynowy | 0.1 kg (2.7%)  | 70 %  | 49  |
| Grain | Strzegom Pszeniczny  | 0.25 kg (6.8%) | 81 %  | 6   |

## Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Mosaic     | 20 g   | 60 min | 10.4 %     |
| Whirlpool | Mosaic     | 10 g   | 1 min  | 10.4 %     |
| Whirlpool | Willamette | 20 g   | 1 min  | 7.9 %      |
| Whirlpool | Equinox    | 20 g   | 1 min  | 16.1 %     |
| Whirlpool | Cascade    | 20 g   | 1 min  | 6.9 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Notes

- Chmielenie na Wihrlpool w temp. ok. 75st C - 30min.  
*Mar 21, 2018, 10:28 AM*