

# American East Coast IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (73.7%)	79 %	6
Grain	Strzegom Wiedeński	1.5 kg (15.8%)	79 %	10
Grain	Weyermann - Carapils	0.5 kg (5.3%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.3%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	20 g	30 min	12 %
Boil	Citra	20 g	15 min	12 %
Boil	Citra	20 g	10 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm 54	Ale	Liquid	30 ml	Fermentis