

# American East Coast IPA - zestaw słodów homebeer

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **8.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **67.5 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67.5C**
- Keep mash **1 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (58%)	70 %	6.5
Grain	Strzegom Wiedeński	2 kg (29%)	79 %	10
Grain	Strzegom Karmel 150	0.2 kg (2.9%)	75 %	150
Grain	Strzegom Bursztynowy	0.2 kg (2.9%)	70 %	49
Grain	Strzegom Pszeniczny	0.5 kg (7.2%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	12.1 %
Boil	HBC 472 Experimental	20 g	20 min	9.3 %
Boil	Willamette	20 g	20 min	6.2 %
Aroma (end of boil)	Willamette	20 g	0 min	5 %
Aroma (end of boil)	HBC 472 Experimental	20 g	0 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc-T	1.25 g	Boil	55 min