

# American East Coast IPA

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **87**
- SRM **8.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt          | 4 kg (58.8%)  | 80 %  | 5   |
| Grain | Strzegom Wiedeński            | 2 kg (29.4%)  | 79 %  | 10  |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (2.9%) | 79 %  | 130 |
| Grain | Strzegom Bursztynowy          | 0.2 kg (2.9%) | 70 %  | 49  |
| Grain | Słód pszeniczny Bestmalz      | 0.4 kg (5.9%) | 82 %  | 5   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Summit     | 40 g   | 70 min | 17 %       |
| Boil                | Willamette | 20 g   | 30 min | 5 %        |
| Boil                | Liberty    | 20 g   | 30 min | 4.5 %      |
| Aroma (end of boil) | Liberty    | 20 g   | 10 min | 4.5 %      |
| Aroma (end of boil) | Willamette | 20 g   | 10 min | 5 %        |

## Yeasts

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