

## East Coast IPA

---

- Gravity **15.2 BLG**
- ABV ---
- IBU **61**
- SRM **10.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.7 kg (64.9%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (17.5%)	79 %	10
Grain	Caramel/Crystal Malt - 20L	0.25 kg (4.4%)	75 %	39
Grain	Caramel/Crystal Malt - 40L	0.25 kg (4.4%)	74 %	79
Grain	Aromatic Malt	0.25 kg (4.4%)	78 %	51
Grain	Pszeniczny	0.25 kg (4.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Cascade	20 g	30 min	6 %
Boil	Citra	20 g	0 min	12 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Citra	20 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis