

# East Coast IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **53**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (83.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (9.3%)	79 %	16
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.7%)	81 %	53
Grain	Weyermann - Carapils	0.1 kg (1.9%)	78 %	4
Grain	Strzegom Karmel 150	0.1 kg (1.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	13 %
Boil	Citra	10 g	60 min	12 %
Whirlpool	Centennial	30 g	30 min	10.5 %
Whirlpool	Citra	40 g	20 min	12 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Notes

- 2.30 zł  
May 20, 2024, 11:55 PM