

Lubelska IPA East Coast

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **50**
- SRM **6.5**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg (72.2%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (27.8%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	30 g	30 min	18 %
Boil	Citra	10 g	30 min	12 %
Boil	Eureka!	10 g	5 min	18 %
Boil	Citra	10 g	5 min	12 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Cascade	10 g	5 min	6 %
Whirlpool	Amarillo	10 g	0 min	9.5 %
Whirlpool	Eureka!	10 g	0 min	18 %
Whirlpool	Cascade	10 g	0 min	6 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	40 g	3 day(s)	12 %

Dry Hop	Cascade	20 g	3 day(s)	6 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm 52	Ale	Slant	1000 ml	fermentum mobile