

#39 East Coast SzIPA vol.5

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **57**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **72.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (71.8%)	85 %	7
Grain	Platki owsiane	0.88 kg (12.6%)	85 %	3
Grain	Weyermann - Rye Malt	0.88 kg (12.6%)	85 %	7
Grain	Weyermann - Acidulated Malt	0.2 kg (2.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	20 min	12.5 %
Boil	Simcoe	23.5 g	20 min	13.2 %
Boil	Citra	25 g	20 min	12 %
Boil	Mosaic	21.3 g	20 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Dry Hop	Citra	30 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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