

#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 |
|----------------|------|-------|----------|------------|
| us 05 2 gęstwa | Ale | Slant | 99999 ml | --- |