

# American East Coast IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (60.3%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (27.4%)	79 %	10
Grain	Strzegom Karmel 150	0.1 kg (2.7%)	75 %	150
Grain	Strzegom Bursztynowy	0.1 kg (2.7%)	70 %	49
Grain	Strzegom Pszeniczny	0.25 kg (6.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10.4 %
Whirlpool	Mosaic	10 g	1 min	10.4 %
Whirlpool	Willamette	20 g	1 min	7.9 %
Whirlpool	Equinox	20 g	1 min	16.1 %
Whirlpool	Cascade	20 g	1 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

## Notes

- Chmielenie na Wihrlpool w temp. ok. 75st C - 30min.  
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