

# East Coast IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **59**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Carared	0.3 kg (4.8%)	75 %	39
Grain	cookie	0.3 kg (4.8%)	79 %	45
Grain	Pszeniczny	0.3 kg (4.8%)	85 %	4
Grain	płatki jęczmienne	0.3 kg (4.8%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	17.8 %
Boil	Citra	20 g	15 min	12.8 %
Boil	Centennial	20 g	15 min	10.9 %
Aroma (end of boil)	Galaxy	20 g	5 min	17.8 %
Aroma (end of boil)	Citra	10 g	5 min	12.8 %
Aroma (end of boil)	Centennial	20 g	5 min	10.9 %
Whirlpool	Centennial	10 g	20 min	10.9 %
Whirlpool	Citra	20 g	20 min	12.8 %
Dry Hop	Citra	50 g	5 day(s)	12.8 %
Dry Hop	Centennial	50 g	5 day(s)	10.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	170 ml	Fermentis