

East IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **61**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.3%)	80 %	5
Grain	Weyermann - Pilsner Malt	1 kg (15.3%)	81 %	5
Grain	Słód Caramunich Typ II Weyermann	0.35 kg (5.3%)	73 %	120
Grain	Carabelge	0.2 kg (3.1%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Mosaic	10 g	50 min	10 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Amarillo	10 g	5 min	9.5 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis