

# Pierwsza walka - East Coast IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **12.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (76.9%)	80.5 %	6
Grain	Słód pszeniczny Bestmalz	0.5 kg (12.8%)	82 %	5
Grain	Carahell	0.4 kg (10.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11.5 %
Boil	Cascade	15 g	30 min	6 %
Whirlpool	Amarillo	20 g	15 min	9.5 %
Whirlpool	Cascade	20 g	15 min	6 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1272 American Ale II	Ale	Liquid	125 ml	Wyeast Labs
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