Marynarz - East Coast AIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **58**
- SRM **9.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg *(81.8%)*	85 %	7
Grain	Weyermann - Carared	1 kg *(18.2%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Magnum	30 g	0 min	14 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11.5 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.