

Coast IPA

- Gravity **15.7 BLG**
- ABV **6.7 %**
- IBU **48.4**
- SRM **16**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **15.75 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 **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.75 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	3.75 kg	80 %	15
Grain	Caramel/Crystal Malt - 60L	0.15 kg	74 %	314

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	13 %
Boil	Equinox (HBC 366)	10 g	15 min	15 %
Boil	Equinox (HBC 366)	10 g	10 min	15 %
Boil	Equinox (HBC 366)	10 g	5 min	15 %
Boil	Chinook	10 g	0 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	--- g	DCL/Fermentis

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Siarczan Magnezu (MgSO4)	4.74 g	Mash	60 min
Water Agent	Phosphoric Acid 85%	2.5 g	Mash	60 min
Water Agent	Gips (Calcium Sulfate)	2.09 g	Mash	60 min
Water Agent	Sól	0.26 g	Mash	60 min
Water Agent	Siarczan Magnezu (MgSO4)	4.42 g		60 min
Water Agent	Gips (Calcium Sulfate)	1.94 g		60 min
Water Agent	Sól	0.24 g		60 min