

EAST COAST IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 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 **29.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (76.6%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (7.7%)	78 %	18
Grain	Viking Wheat Malt	0.5 kg (7.7%)	83 %	5
Grain	Weyermann - Carared	0.25 kg (3.8%)	75 %	45
Grain	Weyermann - Carapils	0.25 kg (3.8%)	78 %	4
Grain	Fawcett - Chocolate	0.03 kg (0.5%)	71 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	50 g	15 min	14.3 %
Boil	Summit	25 g	5 min	14.3 %
Boil	Azacca	25 g	5 min	11.8 %
Boil	Simcoe	25 g	5 min	11.7 %
Boil	Sorachi Ace	25 g	5 min	10 %
Dry Hop	Summit	25 g	2 day(s)	14.3 %
Dry Hop	Azacca	25 g	2 day(s)	11.8 %
Dry Hop	Sorachi Ace	25 g	2 day(s)	10 %

Dry Hop	Simcoe	25 g	2 day(s)	11.7 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Water Agent	Chlorek Wapnia	1 g	Mash	60 min