East Coast

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **43**
- SRM **8.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 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 **66 C**, Time **60 min**
- Temp **78 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 **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	Viking Pale Ale malt	3.5 kg *(89.7%)*	80 %	5
Grain	Caramel/Crystal Malt - 60L	0.2 kg *(5.1%)*	74 %	118
Grain	Amber Malt	0.2 kg *(5.1%)*	75 %	43

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	11 %
Whirlpool	Galaxy	50 g	1 min	15 %
Dry Hop	Enigma (AUS)	100 g	3 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min

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