

## East Coast

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- Gravity **15.9 BLG**
- ABV ---
- 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	Iunga	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