

East Coast IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **87**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.2 kg (86.7%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.4 kg (6.7%) | 78 % | 4 |
| Grain | Weyermann - Carared | 0.4 kg (6.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 45 g | 55 min | 15.1 % |
| Boil | Cascade | 15 g | 25 min | 6 % |
| Boil | Citra | 15 g | 20 min | 12 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Aroma (end of boil) | Cascade | 15 g | 0 min | 6 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 12 % |
| Whirlpool | Cascade | 15 g | 0 min | 6 % |
| Whirlpool | Citra | 15 g | 0 min | 12 % |
| Dry Hop | Cascade | 90 g | 5 day(s) | 6 % |
| Dry Hop | Citra | 90 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 1.25 g | Boil | 10 min |