

East Coast 117

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **62**
- SRM **12.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.3 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.7 kg (69.3%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.04 kg (19.5%) | 80 % | 5 |
| Grain | Amber Malt | 0.2 kg (3.7%) | 75 % | 43 |
| Grain | Caramel/Crystal Malt - 80L | 0.2 kg (3.7%) | 74 % | 158 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (3.7%) | 72 % | 236 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 12.8 % |
| Boil | simcoe | 20 g | 15 min | 12.8 % |
| Whirlpool | Citra | 25 g | 5 min | 12 % |
| Whirlpool | Mosaic | 25 g | 5 min | 10 % |