

# East Coast IPA

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- 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 |