

East Coast

- Gravity **14.5 BLG**
- ABV ---
- IBU **72**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Simpsons - Maris Otter | 2 kg (33.9%) | 81 % | 6 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (16.9%) | 85 % | 7 |
| Grain | Heidelberg | 1 kg (16.9%) | 80.5 % | 2 |
| Grain | Munich Malt | 1 kg (16.9%) | 80 % | 18 |
| Grain | Abbey Castle | 0.5 kg (8.5%) | 80 % | 45 |
| Grain | Oats, Flaked | 0.4 kg (6.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Cascade | 40 g | 30 min | 6 % |
| Boil | Simcoe | 30 g | 15 min | 13.2 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Dry Hop | Simcoe | 50 g | 4 day(s) | 13.2 % |
| Dry Hop | Cascade | 40 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |