

# Coco IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	0.682 kg (56.6%)	81 %	6
Grain	Caramel/Crystal Malt - 10L	0.094 kg (7.8%)	75 %	20
Adjunct	Briess - Oat Flakes	0.038 kg (3.2%)	80 %	5
Adjunct	Toasted Coconut	0.39 kg (32.4%)	--- %	---
Add at end of boil				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	3 g	60 min	15.5 %
Dry Hop	Cascade	5 g	14 day(s)	6 %
Add before fermentation - wort @18 degrees				
Dry Hop	Mosaic	4 g	14 day(s)	10 %
Add before fermentation - wort @18 degrees				
Dry Hop	Mosaic	8 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	3 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Toasted coconut	39 g	Secondary	5 day(s)
Add toasted coconut 39g for 5 days				