

## East Coast concept

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **13.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.7%)	80 %	5
Grain	Pilzneński	1.2 kg (18.7%)	81 %	4
Grain	Rye Malt	0.6 kg (9.3%)	63 %	10
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (7.8%)	79 %	130
Grain	Oats, Flaked	0.5 kg (7.8%)	80 %	2
Grain	Briess - Carapils Malt	0.4 kg (6.2%)	74 %	3
Grain	Caraaroma	0.22 kg (3.4%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	60 min	15 %
Aroma (end of boil)	Warrior Queen	20 g	15 min	6.3 %
Aroma (end of boil)	Monroe	15 g	15 min	2.5 %
Aroma (end of boil)	Barbe Rouge	40 g	15 min	6.6 %
Dry Hop	Monroe	35 g	4 day(s)	2.5 %
Dry Hop	Barbe Rouge	60 g	4 day(s)	6.6 %
Dry Hop	Warrior Queen	30 g	4 day(s)	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis