

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