

## East Coast

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- Gravity **15.9 BLG**
- ABV ---
- IBU **43**
- SRM **8.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3.5 kg (89.7%) | 80 %  | 5   |
| Grain | Caramel/Crystal Malt - 60L | 0.2 kg (5.1%)  | 74 %  | 118 |
| Grain | Amber Malt                 | 0.2 kg (5.1%)  | 75 %  | 43  |

### Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Iunga        | 30 g   | 30 min   | 11 %       |
| Whirlpool | Galaxy       | 50 g   | 1 min    | 15 %       |
| Dry Hop   | Enigma (AUS) | 100 g  | 3 day(s) | 17.2 %     |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | Safale     |

### Extras

| Type        | Name      | Amount | Use for | Time   |
|-------------|-----------|--------|---------|--------|
| Water Agent | gips      | 4 g    | Mash    | 60 min |
| Fining      | whirflock | 1 g    | Boil    | 5 min  |