

## East Coast 117

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **62**
- SRM **12.2**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.3 liter(s)**

### Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pilzneński                  | 3.7 kg (69.3%)  | 81 %  | 4   |
| Grain | Viking Pale Ale malt        | 1.04 kg (19.5%) | 80 %  | 5   |
| Grain | Amber Malt                  | 0.2 kg (3.7%)   | 75 %  | 43  |
| Grain | Caramel/Crystal Malt - 80L  | 0.2 kg (3.7%)   | 74 %  | 158 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (3.7%)   | 72 %  | 236 |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Simcoe | 20 g   | 60 min | 12.8 %     |
| Boil      | simcoe | 20 g   | 15 min | 12.8 %     |
| Whirlpool | Citra  | 25 g   | 5 min  | 12 %       |
| Whirlpool | Mosaic | 25 g   | 5 min  | 10 %       |