

East Coast

- 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 |