

## 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 %