

# East Coast Crush

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.3 kg (79.7%)	80 %	8
Grain	Pszeniczny	0.6 kg (14.5%)	85 %	8
Grain	Płatki owsiane	0.24 kg (5.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	20 g	6 min	13 %
Aroma (end of boil)	Mandarina Bavaria	20 g	6 min	10 %
Aroma (end of boil)	Simcoe	30 g	6 min	13.2 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Mandarina Bavaria	50 g	5 day(s)	10 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	50 ml	Wyeast Labs