

# East Coast IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **87**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg (86.7%)	80 %	6
Grain	Weyermann - Carapils	0.4 kg (6.7%)	78 %	4
Grain	Weyermann - Carared	0.4 kg (6.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	45 g	55 min	15.1 %
Boil	Cascade	15 g	25 min	6 %
Boil	Citra	15 g	20 min	12 %
Boil	Cascade	15 g	10 min	6 %
Boil	Citra	15 g	10 min	12 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Whirlpool	Cascade	15 g	0 min	6 %
Whirlpool	Citra	15 g	0 min	12 %
Dry Hop	Cascade	90 g	5 day(s)	6 %
Dry Hop	Citra	90 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1.25 g	Boil	10 min