

# Ekuanot AIPA

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **71**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **6.1 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **4.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **6.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (69%)	80 %	5
Grain	Monachijski	0.25 kg (17.2%)	80 %	16
Grain	Pszeniczny	0.125 kg (8.6%)	85 %	4
Grain	Strzegom Karmel 30	0.075 kg (5.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	7.5 g	60 min	14 %
Boil	Ekuanot	7.5 g	20 min	14 %
Aroma (end of boil)	Ekuanot	12.5 g	1 min	14 %
Dry Hop	Ekuanot	25 g	2 day(s)	14 %

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	15 min