

# Ekuanot Single Hop IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.15 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	55 min	16.1 %
Boil	Ekuanot	15 g	5 min	16.1 %
Aroma (end of boil)	Ekuanot	20 g	1 min	16.1 %
Dry Hop	Ekuanot	45 g	4 day(s)	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis