

# SH Ekuanot

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale     | 3 kg (87%)     | 79 %  | 6   |
| Grain | Carahell              | 0.2 kg (5.8%)  | 77 %  | 26  |
| Grain | Briess - Victory Malt | 0.25 kg (7.2%) | 75 %  | 55  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Equinox | 10 g   | 60 min | 13.1 %     |
| Boil    | Equinox | 5 g    | 30 min | 13.1 %     |
| Boil    | Equinox | 15 g   | 15 min | 13.1 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |