

# 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