

Single Hop Ekuanot

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 4.6 kg (79.3%) | 81 % | 4 |
| Grain | Pszeniczny | 0.8 kg (13.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Ekuanot | 25 g | 50 min | 13.8 % |
| Whirlpool | Ekuanot | 50 g | --- | 13.8 % |
| Aroma (end of boil) | Ekuanot | 50 g | 5 min | 13.8 % |
| Dry Hop | Ekuanot | 125 g | --- | 13.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| kveik oslo | Ale | Slant | 250 ml | --- |