

# Foggy Ekuanot, Huell Melon, Eureka!

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **5 min**
- Temp **75 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **5 min** at **64C**
- Keep mash **45 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt     | 1 kg (30.3%)   | 82 %  | 4   |
| Grain | Simpsons - Maris Otter  | 1 kg (30.3%)   | 81 %  | 6   |
| Grain | castle malting oat malt | 0.3 kg (9.1%)  | 73 %  | 3   |
| Grain | Słód dekstrynowy        | 0.2 kg (6.1%)  | 79 %  | 6   |
| Grain | Płatki owsiane          | 0.4 kg (12.1%) | 85 %  | 3   |
| Grain | Płatki pszeniczne       | 0.4 kg (12.1%) | 85 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Aroma (end of boil) | Huell Melon | 10 g   | 10 min   | 7.5 %      |
| Aroma (end of boil) | ekuanot     | 10 g   | 10 min   | 13.6 %     |
| Aroma (end of boil) | Eureka!     | 10 g   | 10 min   | 18 %       |
| Dry Hop             | Huell Melon | 25 g   | 5 day(s) | 7.5 %      |
| Dry Hop             | Eureka!     | 25 g   | 5 day(s) | 18 %       |
| Dry Hop             | ekuanot     | 25 g   | 5 day(s) | 13.6 %     |

## Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| wlp066 | Ale  | Slant | 100 ml | ---        |