

Ekuanot AIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **65**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Monachijski	1 kg (14.7%)	80 %	16
Grain	Pszeniczny	0.5 kg (7.4%)	85 %	4
Grain	Strzegom Karmel 30	0.3 kg (4.4%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	30 g	60 min	14 %
Boil	Ekuanot	30 g	20 min	14 %
Aroma (end of boil)	Ekuanot	50 g	1 min	14 %
Dry Hop	Ekuanot	100 g	2 day(s)	14 %

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	15 min