

# EkuanotAhtanum paleale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **71**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **64 C**, Time **64 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **64 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (71.4%)	80 %	5
Grain	Viking Wheat Malt	1 kg (15.9%)	83 %	5
Grain	Płatki orkiszowe	0.8 kg (12.7%)	80 %	4
Grain	Cara Gold	0 kg	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	13 %
Aroma (end of boil)	Ekuanot	50 g	3 min	13 %
Whirlpool	Ahtanum	50 g	3 min	5 %
Whirlpool	Ekuanot	50 g	0 min	13 %
Whirlpool	Ahtanum	50 g	0 min	5 %
Dry Hop	Ekuanot	100 g	3 day(s)	13 %
Dry Hop	Ahtanum	100 g	3 day(s)	5 %