

# Equanot 2020 ver 4.0

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **8.5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	5 kg (78.1%)	80 %	7
Grain	Weyermann - Pszeniczny jasny	1 kg (15.6%)	80 %	4
Grain	Weyermann - Zakwaszający	0.4 kg (6.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equanot (USA - 2020)	10 g	60 min	14.9 %
Boil	Equanot (USA - 2020)	20 g	20 min	14.9 %
Boil	Equanot (USA - 2020)	20 g	10 min	14.9 %
Boil	Equanot (USA - 2020)	100 g	1 min	14.9 %

Hopstand 80-70C na 20 min.

## Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand
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