

# 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	---