

ekuanot black ipa

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **76**
- SRM **25.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.4 kg (71.1%) | 80 % | 5 |
| Grain | Weyermann - Carafa I | 0.5 kg (6.6%) | 70 % | 900 |
| Grain | Pszeniczny | 0.5 kg (6.6%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.6%) | 79 % | 22 |
| Sugar | Cukier biały | 0.2 kg (2.6%) | 100 % | --- |
| Grain | Słód owsiany Fawcett | 0.5 kg (6.6%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 11 % |
| Aroma (end of boil) | Ekuanot | 50 g | 15 min | 14 % |
| Whirlpool | Ekuanot | 50 g | 30 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------|-----|-------|--------|-----|
| Kveik espe | Ale | Slant | 250 ml | --- |
|------------|-----|-------|--------|-----|