

# 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
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