

# Ekuanot Single Hop IPA (Browamator)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	55 min	13.1 %
Boil	Equinox	30 g	5 min	13.1 %
Aroma (end of boil)	Equinox	40 g	0 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis

## Notes

- Chmielenie na zimno na 5 ostatnich dni - 100 g  
Cukier do refermentacji - 130 g  
*Sep 6, 2018, 10:37 PM*