

# Ekuanot Single Hop IPA v.2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (89.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.12 kg (3.8%)	79 %	16
Grain	Płatki owsiane	0.2 kg (6.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	50 min	16.1 %
Boil	Ekuanot	15 g	5 min	16.1 %
Whirlpool	Ekuanot	20 g	10 min	16.1 %
Dry Hop	Ekuanot	45 g	4 day(s)	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	200 ml	Fermentis