

# IPA EKUANOT

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **59**
- SRM **1.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	4.3 kg (84.3%)	--- %	---
Grain	Pszeniczny	0.6 kg (11.8%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	60 min	16.1 %
Boil	Ekuanot	20 g	15 min	16.1 %
Boil	Ekuanot	30 g	5 min	16.1 %
Boil	Ekuanot	40 g	1 min	16.1 %
Dry Hop	Ekuanot	70 g	6 day(s)	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis