

# Single Hop Ekuanot

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 4.6 kg (79.3%) | 81 %  | 4   |
| Grain | Pszeniczny     | 0.8 kg (13.8%) | 85 %  | 4   |
| Grain | Płatki owsiane | 0.4 kg (6.9%)  | 60 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Ekuanot | 25 g   | 50 min | 13.8 %     |
| Whirlpool           | Ekuanot | 50 g   | ---    | 13.8 %     |
| Aroma (end of boil) | Ekuanot | 50 g   | 5 min  | 13.8 %     |
| Dry Hop             | Ekuanot | 125 g  | ---    | 13.8 %     |

## Yeasts

| Name       | Type | Form  | Amount | Laboratory |
|------------|------|-------|--------|------------|
| kveik oslo | Ale  | Slant | 250 ml | ---        |