

#Sowa 39 - Ekuantot Single Hop IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **77**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	6
Grain	Weyermann - Carared	1 kg (16.7%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	30 min	12.8 %
Boil	Equinox	40 g	15 min	13.1 %
Boil	Equinox 6x30g	30 g	15 min	14 %
Aroma (end of boil)	Equinox 6x30g	30 g	0 min	14 %
Dry Hop	Equinox 6x30g	90 g	4 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis