

ALBION 2 - Single Hop Ekuanot IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **5.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16%)	83 %	5
Grain	Słód karmelowy Viking Malt 30	0.25 kg (4%)	79 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	20 g	60 min	12.8 %
10 g do brzeczki po filtracji				
Boil	Ekuanot	15 g	20 min	12.8 %
Whirlpool	Ekuanot	25 g	20 min	12.8 %
Dry Hop	Ekuanot	80 g	4 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	Lesaffre Fermentis
Drożdże uwodnione przez 30 minut w 150 ml wody o temp 20 stopni C.				