

Ekuanot AIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **66**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (76.9%) | 80 % | 5 |
| Grain | Viking Munich Malt | 1 kg (12.8%) | 78 % | 18 |
| Grain | Viking Wheat Malt | 0.5 kg (6.4%) | 83 % | 5 |
| Grain | Strzegom Karmel 30 | 0.3 kg (3.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Ekuanot | 30 g | 60 min | 14 % |
| Aroma (end of boil) | Ekuanot | 30 g | 20 min | 14 % |
| Whirlpool | Ekuanot | 50 g | 10 min | 14 % |
| Dry Hop | Ekuanot | 100 g | 2 day(s) | 14 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------|--------|---------|--------|
| Water Agent | Gips Piwowarski (gypsum) | 5 g | Mash | 60 min |