

Foggy Ekuanot, Huell Melon, Eureka!

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **5 min**
- Temp **75 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **5 min** at **64C**
- Keep mash **45 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1 kg (30.3%) | 82 % | 4 |
| Grain | Simpsons - Maris Otter | 1 kg (30.3%) | 81 % | 6 |
| Grain | castle malting oat malt | 0.3 kg (9.1%) | 73 % | 3 |
| Grain | Słód dekstrynowy | 0.2 kg (6.1%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (12.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (12.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Aroma (end of boil) | Huell Melon | 10 g | 10 min | 7.5 % |
| Aroma (end of boil) | ekuanot | 10 g | 10 min | 13.6 % |
| Aroma (end of boil) | Eureka! | 10 g | 10 min | 18 % |
| Dry Hop | Huell Melon | 25 g | 5 day(s) | 7.5 % |
| Dry Hop | Eureka! | 25 g | 5 day(s) | 18 % |
| Dry Hop | ekuanot | 25 g | 5 day(s) | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| wlp066 | Ale | Slant | 100 ml | --- |