

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