

# Ekuanot AIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **65**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (73.5%)  | 80 %  | 5   |
| Grain | Monachijski          | 1 kg (14.7%)  | 80 %  | 16  |
| Grain | Pszeniczny           | 0.5 kg (7.4%) | 85 %  | 4   |
| Grain | Strzegom Karmel 30   | 0.3 kg (4.4%) | 75 %  | 30  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Ekuanot | 30 g   | 60 min   | 14 %       |
| Boil                | Ekuanot | 30 g   | 20 min   | 14 %       |
| Aroma (end of boil) | Ekuanot | 50 g   | 1 min    | 14 %       |
| Dry Hop             | Ekuanot | 100 g  | 2 day(s) | 14 %       |

## Extras

| Type    | Name      | Amount | Use for | Time   |
|---------|-----------|--------|---------|--------|
| Finning | Whirlfloc | 0.5 g  | Boil    | 15 min |