

## Ekuanot IPA #20

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **8.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (43.5%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (7.2%)	78 %	4
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (24.6%)	80 %	30
Liquid Extract	Bruntal Jasny	1.7 kg (24.6%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	50 min	16.1 %
Boil	Equinox	15 g	20 min	16.1 %
Boil	Equinox	15 g	15 min	16.1 %
Aroma (end of boil)	Equinox	15 g	10 min	16.1 %
Aroma (end of boil)	Equinox	15 g	5 min	16.1 %
Whirlpool	Equinox	25 g	0 min	16.1 %

powoli schładzać do 85 C i potrzymać 10min

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

### Notes

- 110 zł  
Warzenie - 25 VI 2018  
Początkowa - 15 BLG  
Końcowa -  
Burzliwa - 16/17  
Rozlew - 15 VII  
ABV -  
CO2 -  
May 7, 2018, 10:00 AM