

Ekuanot Single Hop IPA (Browamator)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.6 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Equinox | 15 g | 55 min | 13.1 % |
| Boil | Equinox | 30 g | 5 min | 13.1 % |
| Aroma (end of boil) | Equinox | 40 g | 0 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 23 g | Fermentis |

Notes

- Chmielenie na zimno na 5 ostatnich dni - 100 g
Cukier do refermentacji - 130 g
Sep 6, 2018, 10:37 PM