

# Ekuanot Single Hop IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.15 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (100%) | 80 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Ekuanot | 10 g   | 55 min   | 16.1 %     |
| Boil                | Ekuanot | 15 g   | 5 min    | 16.1 %     |
| Aroma (end of boil) | Ekuanot | 20 g   | 1 min    | 16.1 %     |
| Dry Hop             | Ekuanot | 45 g   | 4 day(s) | 16.1 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |