

# Single Hop Ekuanot

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.6 kg (79.3%)	81 %	4
Grain	Pszeniczny	0.8 kg (13.8%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	25 g	50 min	13.8 %
Whirlpool	Ekuanot	50 g	---	13.8 %
Aroma (end of boil)	Ekuanot	50 g	5 min	13.8 %
Dry Hop	Ekuanot	125 g	---	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik oslo	Ale	Slant	250 ml	---