

# SMASH Ekuanot

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **39**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 7 kg (100%) | 82 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Ekuanot | 15 g   | 60 min   | 14 %       |
| Whirlpool | Ekuanot | 35 g   | 45 min   | 14 %       |
| Dry Hop   | Ekuanot | 100 g  | 2 day(s) | 14 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale  | Dry  | 11 g   | Lallemand  |