

# Wild IPA Ekuanot Mosaic

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 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)**

## Steps

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

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Vienna	2.5 kg (71.4%)	80.5 %	9
Grain	BESTMALZ - Best Wheat Malt	1 kg (28.6%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus PK	20 g	40 min	15.2 %
Dry Hop	Ekuanot BBC	50 g	3 day(s)	17.4 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brett Pinta	Ale	Slant	50 ml	---

## Notes

- Woda RO:kran 1:1  
20,3L - 3.5 kwas mlekowy cała woda na raz  
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