

EKUANOT SH IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 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 **3.5 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **22.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **75C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5 kg (77.2%)	81 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (15.4%)	80 %	4
Grain	Viking Wheat Malt	0.225 kg (3.5%)	83 %	5
Grain	Weyermann - Carapils	0.25 kg (3.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	50 g	30 min	13.1 %
Boil	Equinox	50 g	5 min	13.1 %
Boil	Equinox	125 g	1 min	13.1 %
Dry Hop	Equinox	125 g	2 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallbrew Bry-97 West Coast	Ale	Slant	150 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Water Agent	Sól Epsom	2 g	Mash	60 min