

ALBION 2 - Single Hop Ekuanot IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **5.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (16%) | 83 % | 5 |
| Grain | Słód karmelowy Viking Malt 30 | 0.25 kg (4%) | 79 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-------------------------------|---------|--------|----------|------------|
| Boil | Ekuanot | 20 g | 60 min | 12.8 % |
| 10 g do brzeczki po filtracji | | | | |
| Boil | Ekuanot | 15 g | 20 min | 12.8 % |
| Whirlpool | Ekuanot | 25 g | 20 min | 12.8 % |
| Dry Hop | Ekuanot | 80 g | 4 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|--------------------|
| US-05 | Ale | Dry | 10 g | Lesaffre Fermentis |

Drożdże uwodnione przez 30 minut w 150 ml wody o temp 20 stopni C.