

Eukanot IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (83.8%)	80 %	5
Grain	Oats, Flaked	0.2 kg (5.4%)	80 %	2
Grain	Rice, Flaked	0.2 kg (5.4%)	70 %	2
Grain	Barley, Flaked	0.2 kg (5.4%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	55 min	14 %
Boil	Ekuanot	10 g	5 min	14 %
Whirlpool	Ekuanot	10 g	5 min	14 %
Dry Hop	Ekuanot	60 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	1200 ml	Fermentis