

# 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  
Aug 24, 2023, 9:26 AM