



EKUANOT SINGLE HOP BURSTED PALE ALE

All-Grain

MALT

Canada Malting 2-Row Pale Malt - 9 lbs (90%)
Best Malz Vienna Malt - ½ lb (5%)
Rice Hulls - ½ lb (5%)

HOPS

Equinox Hops - pellet - ½ oz.
(13.6%AA) @ 20 min (6.8 AAU)

Equinox Hops - pellet - ½ oz.
(13.6%AA) @ 15 min (6.8 AAU)

Equinox Hops - pellet - 1 oz.
(13.6%AA) @ 5 min (13.6 AAU)

Equinox Hops - pellet - ½ oz.
(13.6%AA) @ 0 min (6.8 AAU)

YEAST

1056 American Ale Yeast
(~185 billion cells re: starter)

MASH SCHEDULE

- Single Infusion Mash: Target 150°-152° F
- Strike Volume/Temp: 4.25 gal @ 162°F
- Duration: 60 min
- Temp check and mash stirred @ 15, 30, and 40 minutes
- Sparge volume/temp: 5 gal @ 188°F (rest @ ~ 168°F)

Collect your wort and begin your standard boil. This batch is a hop burst and will not utilize a 60 minute hop addition. Instead, it will rely on large amounts of late hop additions to achieve bitterness while imparting a pronounced hop aroma. Chill the batch to ~68° F and pitch your yeast. Aerate well.