

Aequinoctium 1.0

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale | 5 kg (94.3%) | 80 % | 7 |
| Grain | Weyermann - Zakwaszający | 0.3 kg (5.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------------|--------|----------|------------|
| Boil | Ekuanot (2019 - USA) | 10 g | 60 min | 14 % |
| Boil | Ekuanot (2019 - USA) | 40 g | 20 min | 14 % |
| Dry Hop | Ekuanot (2019 - USA) - burzliwa | 50 g | 7 day(s) | 14 % |
| Dry Hop | Ekuanot (2019 - USA) - cicha | 50 g | 7 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Starter 1L wody + 80g jasnego ekstraktu słodowego suchego Bruntal na 24h.
Fermentacja 2 tygodnie w 17°C .

Extras

| Type | Name | Amount | Use for | Time |
|---|------------------------|---------|-----------|----------|
| Other | Woda do wysładzania | 16000 g | Mash | 76 min |
| ml nie gramy woda olsztyńska 7,2pH (Nagórki) przepuszczona przez filtr BRITA 6,8pH | | | | |
| Other | Woda do zacierania | 18000 g | Mash | 76 min |
| ml nie gramy woda olsztyńska 7,2pH (Nagórki) przepuszczona przez filtr BRITA 6,8pH | | | | |
| Water Agent | Gips piwowarski | 5 g | Mash | 76 min |
| Dodane do zacierania ziarna. | | | | |
| Fining | Whirlfloc T | 2.5 g | Boil | 5 min |
| Cała tabletką | | | | |
| Other | Kwas askorbinowy | 4 g | Secondary | 7 day(s) |
| Rozpuszczone w 100ml zimnej wcześniej przegotowanej wody. | | | | |