

# Equanot IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (94.1%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 30   | 0.5 kg (5.9%) | 75 %  | 30  |

## Hops

| Use for    | Name    | Amount | Time     | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Bravo   | 20 g   | 70 min   | 15.5 %     |
| Whirlpool  | Equinox | 70 g   | 0 min    | 13.1 %     |
| Dry Hop    | Equinox | 150 g  | 4 day(s) | 13.1 %     |

## Yeasts

| Name         | Type | Form  | Amount  | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale  | Slant | 1500 ml | Fermentis  |