

# Equinox IPA 15

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **106**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **38.9 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.4 liter(s)** of strike water to **55.5C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **32.7 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.6 kg (81.9%)	80 %	5
Grain	Weyermann pszeniczny jasny	1.5 kg (14.3%)	80 %	6
Grain	Carahell	0.4 kg (3.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	30 g	60 min	12.8 %
Boil	Ekuanot	40 g	45 min	12.8 %
Boil	Ekuanot	20 g	55 min	12.8 %
Boil	Mosaic	40 g	59 min	13.2 %
Dry Hop	Mosaic	110 g	7 day(s)	13.2 %
Boil	Citra	28.3 g	45 min	13 %