

# equinox IPA

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- Gravity **14 BLG**
- ABV ---
- IBU **47**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **31.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7.2 kg (77.8%)	82 %	4
Grain	Pszeniczny	1.3 kg (14.1%)	85 %	4
Grain	Strzegom Karmel 30	0.4 kg (4.3%)	75 %	30
Grain	Weyermann - Acidulated Malt	0.15 kg (1.6%)	80 %	6
Sugar	Candi Sugar, Clear	0.2 kg (2.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Equinox	30 g	15 min	13.1 %
Boil	Equinox	40 g	5 min	13.1 %
Boil	Equinox	50 g	0 min	13.1 %
Dry Hop	Equinox	80 g	4 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis