

# Equinox Single Hop Black IPA 10l

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **63**
- SRM **36.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **9.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (77.4%)	80 %	4
Grain	Strzegom Monachijski typ I	0.23 kg (7.1%)	79 %	16
Grain	Weyermann Caramunich 3	0.17 kg (5.3%)	76 %	150
Grain	Carafa III	0.23 kg (7.1%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (3.1%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	12 g	60 min	16.1 %
Boil	Equinox	10 g	15 min	16.1 %
Boil	Equinox	10 g	5 min	16.1 %
Whirlpool	Equinox	17.5 g	0 min	16.1 %
Dry Hop	Equinox	50 g	7 day(s)	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile