

Nigel Winterburn

- Gravity **15 BLG**
- ABV ---
- IBU **47**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **70 C**, Time **0 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | pale ale malt | 4.3 kg (84.3%) | 87 % | 7 |
| Grain | wheat malt | 0.6 kg (11.8%) | 85 % | 6 |
| Grain | caramel malt | 0.2 kg (3.9%) | 75 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Equinox | 15 g | 60 min | 13.1 % |
| Boil | Equinox | 20 g | 15 min | 13.1 % |
| Boil | Equinox | 30 g | 5 min | 13.1 % |
| Boil | Equinox | 40 g | 1 min | 13.1 % |
| Dry Hop | Equinox | 70 g | 7 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Notes

- Twoj Browar - Equinox IPA

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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