

# Single Hop Equinox #1

- Gravity **10.7 BLG**
- ABV ---
- IBU **63**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (40%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (26.7%)	79 %	16
Grain	Weyermann - Carapils	1 kg (26.7%)	78 %	4
Grain	Carahell	0.25 kg (6.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.7 %
Boil	Equinox	15 g	30 min	13.7 %
Boil	Equinox	20 g	10 min	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale