

## W-1 AIPA Single Hop Equinox

- Gravity **14.1 BLG**
- ABV ---
- IBU **74**
- SRM **10.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **17 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński             | 2.5 kg (76.9%) | 81 %  | 4   |
| Grain | Pszeniczny             | 0.5 kg (15.4%) | 85 %  | 4   |
| Grain | Strzegom Karmel<br>150 | 0.25 kg (7.7%) | 75 %  | 150 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Equinox | 25 g   | 60 min | 13.8 %     |
| Boil    | Equinox | 10 g   | 30 min | 13.8 %     |
| Boil    | Equinox | 15 g   | 0 min  | 13.8 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5.5 g  | Fermentis  |