

# EQUINOX IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.9 liter(s)**
- Total mash volume **59.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **44.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **64.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	14 kg (93.6%)	85 %	7
Grain	Simpsons - Caramalt	0.8 kg (5.4%)	76 %	69
Grain	Fawcett - Dark Crystal	0.15 kg (1%)	71 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.1 %
Boil	Equinox	65 g	30 min	13.1 %
Whirlpool	Equinox	125 g	30 min	13.1 %
Dry Hop	Equinox	600 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	25 ml	White Labs