

# SINGLE HOP EQUINOX

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **70**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **35 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński       | 3 kg (44.8%)   | 80 %   | 4   |
| Grain | BESTMALZ - Bestt Pale Ale | 2.5 kg (37.3%) | 80.5 % | 6   |
| Grain | Płatki pszeniczne         | 1.2 kg (17.9%) | 85 %   | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Equinox | 10 g   | 60 min   | 16.1 %     |
| Boil    | Equinox | 20 g   | 30 min   | 16.1 %     |
| Boil    | Equinox | 30 g   | 15 min   | 16.1 %     |
| Boil    | Equinox | 30 g   | 5 min    | 16.1 %     |
| Dry Hop | Equinox | 60 g   | 7 day(s) | 16.1 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |