

AIPA Equinox & Azacca

- Gravity **13.1 BLG**
- ABV ---
- IBU **81**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.2 kg (80.8%) | 79 % | 6 |
| Grain | Pszeniczny | 0.6 kg (11.5%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 0.4 kg (7.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Equinox | 40 g | 60 min | 14.5 % |
| Boil | Equinox | 40 g | 10 min | 14.5 % |
| Whirlpool | Equinox | 20 g | 20 min | 14.5 % |
| Whirlpool | Azacca | 20 g | 20 min | 14 % |
| Dry Hop | Equinox | 20 g | 8 day(s) | 14.5 % |
| Dry Hop | Azacca | 20 g | 8 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |