

# EqIPA

- Gravity **17.5 BLG**
- ABV ---
- IBU **61**
- SRM **14.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.3 kg (78.2%)	81 %	6
Grain	Pszeniczny	0.6 kg (10.9%)	85 %	4
Grain	Karmelowy Czerwony	0.2 kg (3.6%)	75 %	59
Grain	Strzegom Karmel 150	0.4 kg (7.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Boil	Equinox	20 g	20 min	13.1 %
Boil	Equinox	30 g	10 min	13.1 %
Boil	Equinox	40 g	1 min	13.1 %
Dry Hop	Equinox	70 g	5 day(s)	13.1 %

## Yeasts

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