

Equinox IPA 15

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **106**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **38.9 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.4 liter(s)** of strike water to **55.5C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **32.7 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 8.6 kg (81.9%) | 80 % | 5 |
| Grain | Weyermann pszeniczny jasny | 1.5 kg (14.3%) | 80 % | 6 |
| Grain | Carahell | 0.4 kg (3.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Ekuanot | 30 g | 60 min | 12.8 % |
| Boil | Ekuanot | 40 g | 45 min | 12.8 % |
| Boil | Ekuanot | 20 g | 55 min | 12.8 % |
| Boil | Mosaic | 40 g | 59 min | 13.2 % |
| Dry Hop | Mosaic | 110 g | 7 day(s) | 13.2 % |
| Boil | Citra | 28.3 g | 45 min | 13 % |