

Equinox IPA 15

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **56**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 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 **15.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.3 kg (84.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.6 kg (11.8%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.9%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Ekuanot | 15 g | 60 min | 5 % |
| Boil | Ekuanot | 20 g | 45 min | 5 % |
| Boil | Ekuanot | 30 g | 55 min | 5 % |
| Boil | Ekuanot | 40 g | 59 min | 5 % |