

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 %