

# EQUINOX IPA 15°BLG

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.3 kg (60.6%) | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 2 kg (28.2%)   | 82 %  | 4   |
| Grain | Viking Wheat Malt    | 0.6 kg (8.5%)  | 83 %  | 5   |
| Grain | Strzegom Karmel 30   | 0.2 kg (2.8%)  | 75 %  | 30  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Equinox | 15 g   | 40 min   | 13.1 %     |
| Aroma (end of boil) | Equinox | 20 g   | 15 min   | 13.1 %     |
| Whirlpool           | Equinox | 70 g   | 0 min    | 13.1 %     |
| Dry Hop             | Equinox | 70 g   | 7 day(s) | 13.1 %     |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory  |
|----------------------|------|--------|---------|-------------|
| DIPA ALE Omega Yeast | Ale  | Liquid | 1000 ml | Omega Yeast |