

equinox IPA

- Gravity **14 BLG**
- ABV ---
- IBU **47**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **31.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 7.2 kg (77.8%) | 82 % | 4 |
| Grain | Pszeniczny | 1.3 kg (14.1%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.4 kg (4.3%) | 75 % | 30 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (1.6%) | 80 % | 6 |
| Sugar | Candi Sugar, Clear | 0.2 kg (2.2%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Equinox | 30 g | 15 min | 13.1 % |
| Boil | Equinox | 40 g | 5 min | 13.1 % |
| Boil | Equinox | 50 g | 0 min | 13.1 % |
| Dry Hop | Equinox | 80 g | 4 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |