

Equinox Single Hop

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **76**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pale Ale | 6 kg (85.1%) | 90 % | 6 |
| Grain | Pszeniczny | 0.8 kg (11.3%) | 90 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (3.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Equinox | 40 g | 60 min | 13.1 % |
| Boil | Equinox | 40 g | 15 min | 13.1 % |
| Boil | Equinox | 60 g | 5 min | 13.1 % |
| Boil | Equinox | 80 g | 1 min | 13.1 % |
| Dry Hop | Equinox | 90 g | 7 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |