

# EQUINOX

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- Gravity **14.7 BLG**
- ABV ---
- IBU **59**
- SRM **6.8**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **60 C**, Time **69 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **69 min** at **60C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (81.8%)	79 %	6
Grain	Strzegom Pszeniczny	0.8 kg (14.5%)	81 %	6
Grain	Strzegom Karmel 30	0.2 kg (3.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Boil	Equinox	15 g	45 min	13.1 %
Boil	Equinox	15 g	30 min	13.1 %
Boil	Equinox	15 g	0 min	13.1 %
Aroma (end of boil)	Equinox	15 g	0 min	13.1 %
Dry Hop	Equinox	100 g	5 day(s)	13.1 %

## Yeasts

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