

FOREST EQUINOX

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **58**
- SRM **11.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Carapils Malt	1.5 kg (37.6%)	74 %	3
Grain	Strzegom Pale Ale	1.3 kg (32.6%)	79 %	6
Grain	Pszeniczny Strzegom	0.5 kg (12.5%)	74 %	5
Grain	Carahell	0.23 kg (5.8%)	77 %	26
Grain	Biscuit Malt	0.23 kg (5.8%)	79 %	50
Grain	Special B Malt	0.23 kg (5.8%)	65.2 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equinox	66 g	15 min	13.1 %
Dry Hop	Equinox	50 g	5 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	łodygi jodły kalifornijskiej (nie dawać cisu bo trojący)	34 g	Boil	15 min
Fining	mech irlandzki	3 g	Boil	15 min
Other	Ekstrakt słodowy bursztynowy 140g + 2 łyżki miodu i 40g pociętych gałązek jodły kalifornijskiej (nie dawać cisu bo trojący)	250 g	Secondary	7 day(s)