

# IPA equinox

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **65 C**, Time **65 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **65 min** at **65C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	30 g	70 min	4.6 %
Boil	Equinox	30 g	2 min	13.1 %
Aroma (end of boil)	Equinox	30 g	1 min	13.1 %
Dry Hop	Equinox	30 g	7 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	20 g	Mash	75 min