

# SH equinox

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- Gravity **12.9 BLG**
- ABV ---
- IBU **60**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (80%)	85 %	7
Grain	Carahell	0.5 kg (20%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	55 min	13.1 %
Boil	Equinox	10 g	15 min	13.1 %
Boil	Equinox	10 g	5 min	13.1 %
Whirlpool	Equinox	15 g	0 min	13.1 %
Dry Hop	Equinox	30 g	7 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12 g	---