

# single hop equinox

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (87%)	79 %	6
Grain	Strzegom Karmel 30	0.3 kg (6.5%)	75 %	30
Grain	Pszeniczny	0.3 kg (6.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	12.8 %
Boil	Equinox	10 g	20 min	16 %
Boil	Equinox	20 g	10 min	16 %
Aroma (end of boil)	Equinox	20 g	0 min	16 %
Whirlpool	Equinox	30 g	0 min	16 %
Dry Hop	Equinox	50 g	5 day(s)	16 %

## Yeasts

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

## Notes

- 11,5 blg - 2 blg  
tydzien burzliwa , 5 dni cicha  
dodano 4gr / 0,5l glukozy

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