

## Single Hop Equinox (prawie)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **62**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount          | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt            | 5 kg (81.3%)    | 82 %  | 4   |
| Grain | Słód Pale Cookie - Viking Malt | 0.75 kg (12.2%) | 80 %  | 25  |
| Grain | Płatki owsiane                 | 0.4 kg (6.5%)   | 85 %  | 3   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Equinox    | 25 g   | 60 min   | 13.1 %     |
| Boil                | Equinox    | 25 g   | 30 min   | 13.1 %     |
| Aroma (end of boil) | Cascade PL | 33 g   | 15 min   | 5.2 %      |
| Aroma (end of boil) | Cascade PL | 33 g   | 5 min    | 5.2 %      |
| Dry Hop             | Equinox    | 50 g   | 7 day(s) | 13.1 %     |

### Yeasts

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