

W-1 AIPA Single Hop Equinox

- Gravity **14.1 BLG**
- ABV ---
- IBU **74**
- SRM **10.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (76.9%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (15.4%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg (7.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Equinox | 25 g | 60 min | 13.8 % |
| Boil | Equinox | 10 g | 30 min | 13.8 % |
| Boil | Equinox | 15 g | 0 min | 13.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5.5 g | Fermentis |