

Equanot 2020 ver 3.0

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **133**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

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

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Malt - Pale Ale | 3 kg (92.3%) | 80 % | 7 |
| Grain | Weyermann - Zakwaszający | 0.25 kg (7.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------------------|--------|----------|------------|
| Boil | Equanot (2020 - USA) | 10 g | 60 min | 14.9 % |
| Boil | Equanot (2020 - USA) | 30 g | 20 min | 14.9 % |
| Boil | Equanot (2020 - USA) | 30 g | 10 min | 14.9 % |
| Boil | Equanot (2020 - USA) | 30 g | 1 min | 14.9 % |
| Whirlpool | Equanot (2020 - USA) - hopstand | 40 g | 20 min | 14.9 % |
| Dry Hop | Equanot (2020 - USA) - burzliwa | 30 g | 2 day(s) | 14.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------|-----|-------|--------|---------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Slant | 300 ml | Gozdawa |
|----------------------------|-----|-------|--------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---|---------|---------|--------|
| Fining | Whirfloc | 1 g | Boil | 5 min |
| Water Agent | MgSO4 | 6 g | Mash | 70 min |
| Water Agent | NaCl | 4 g | Mash | 70 min |
| Other | Woda olsztyńska (Nagórki) - zacieranie | 12000 g | Mash | 70 min |
| Other | Woda olsztyńska (Nagórki) - wysładzanie | 10000 g | Mash | 70 min |