

## Equinox AIPA 16' (danstar bry-97)

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **68**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.87 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (87.3%)	80 %	5
Grain	Strzegom Pszeniczny	0.25 kg (7.9%)	81 %	6
Grain	Strzegom Karmel 30	0.15 kg (4.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	55 min	13.1 %
Boil	Equinox	10 g	20 min	13.1 %
Whirlpool	Equinox	15 g	40 min	13.1 %
Dry Hop	Equinox	40 g	3 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11 g	danstar

### Notes

- Uwodnienie drożdży 20°C 20 min 0,2L  
Zadanie drożdży w temp 16-18°C  
Fermentacja burzliwa 19-20°C  
Fermentacja cicha 3 dni 16-18°C  
7 g glukozy na 1L piwa zagotować.  
*Apr 8, 2018, 5:29 PM*