

# EQUINOX IPA

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.9 liter(s)**
- Total mash volume **59.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **44.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **64.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 14 kg (93.6%) | 85 %  | 7   |
| Grain | Simpsons - Caramalt       | 0.8 kg (5.4%) | 76 %  | 69  |
| Grain | Fawcett - Dark Crystal    | 0.15 kg (1%)  | 71 %  | 300 |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Equinox | 10 g   | 60 min   | 13.1 %     |
| Boil      | Equinox | 65 g   | 30 min   | 13.1 %     |
| Whirlpool | Equinox | 125 g  | 30 min   | 13.1 %     |
| Dry Hop   | Equinox | 600 g  | 3 day(s) | 13.1 %     |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 25 ml  | White Labs |