

# Equinox IPA 15Blg

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 4.4 kg (84.6%) | 80 %  | 5   |
| Grain | Pszeniczny               | 0.6 kg (11.5%) | 85 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC | 0.2 kg (3.8%)  | 75 %  | 30  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Equinox | 15 g   | 60 min   | 13.1 %     |
| Boil    | Equinox | 20 g   | 15 min   | 13.1 %     |
| Boil    | Equinox | 30 g   | 5 min    | 13.1 %     |
| Boil    | Equinox | 40 g   | 1 min    | 13.1 %     |
| Dry Hop | Equinox | 70 g   | 3 day(s) | 13.1 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 20 g   | Fermentis  |