

# equinox smash

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	45 min	13.1 %
Boil	Equinox	15 g	20 min	13.1 %
Boil	Equinox	15 g	10 min	13.1 %
Boil	Equinox	15 g	5 min	13.1 %
Whirlpool	Equinox	15 g	0 min	13.1 %
Dry Hop	Equinox	25 g	---	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gewstwa us-05	Ale	Slant	300 ml	safale