

# 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     |