

# EQX

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **57**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (36.2%)	80 %	5
Grain	Viking Pilsner malt	2.5 kg (36.2%)	82 %	4
Grain	Pszeniczny	1 kg (14.5%)	85 %	4
Grain	Biscuit Malt	0.5 kg (7.2%)	79 %	45
Grain	Płatki pszeniczne	0.2 kg (2.9%)	85 %	3
Grain	Płatki owsiane	0.2 kg (2.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	30 min	13.5 %
Aroma (end of boil)	Equinox	20 g	10 min	13.1 %
Whirlpool	Equinox	80 g	20 min	13.1 %
Dry Hop	Equinox	100 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1500 ml	FM