

single hop equinox

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (87%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 0.3 kg (6.5%) | 75 % | 30 |
| Grain | Pszeniczny | 0.3 kg (6.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 5 g | 60 min | 12.8 % |
| Boil | Equinox | 10 g | 20 min | 16 % |
| Boil | Equinox | 20 g | 10 min | 16 % |
| Aroma (end of boil) | Equinox | 20 g | 0 min | 16 % |
| Whirlpool | Equinox | 30 g | 0 min | 16 % |
| Dry Hop | Equinox | 50 g | 5 day(s) | 16 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- 11,5 blg - 2 blg
tydzien burzliwa , 5 dni cicha
dodano 4gr / 0,5l glukozy

zabutelkowano 26.07.18
czerwony k
Jul 12, 2018, 3:07 PM