

# Equinox IPA

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- Gravity **13.9 BLG**
- ABV ---
- IBU **50**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **65C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.1 %
Boil	Equinox	20 g	30 min	13.1 %
Aroma (end of boil)	Equinox	20 g	5 min	13.1 %
Dry Hop	Equinox	40 g	7 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar