

# Equinox IPA 15

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.3 kg (84.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.6 kg (11.8%) | 85 %  | 4   |
| Grain | Strzegom Karmel 30   | 0.2 kg (3.9%)  | 75 %  | 30  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Ekuanot | 15 g   | 60 min | 14 %       |
| Boil    | Ekuanot | 20 g   | 15 min | 14 %       |
| Boil    | Ekuanot | 30 g   | 5 min  | 14 %       |
| Boil    | Ekuanot | 40 g   | 1 min  | 14 %       |