

# EQUINOX IPA 15°BLG

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (60.6%)	80 %	5
Grain	Viking Pilsner malt	2 kg (28.2%)	82 %	4
Grain	Viking Wheat Malt	0.6 kg (8.5%)	83 %	5
Grain	Strzegom Karmel 30	0.2 kg (2.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	40 min	13.1 %
Aroma (end of boil)	Equinox	20 g	15 min	13.1 %
Whirlpool	Equinox	70 g	0 min	13.1 %
Dry Hop	Equinox	70 g	7 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
DIPA ALE Omega Yeast	Ale	Liquid	1000 ml	Omega Yeast