

# equinox IPA

- Gravity **14 BLG**
- ABV ---
- IBU **47**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **31.7 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt         | 7.2 kg (77.8%) | 82 %   | 4   |
| Grain | Pszeniczny                  | 1.3 kg (14.1%) | 85 %   | 4   |
| Grain | Strzegom Karmel 30          | 0.4 kg (4.3%)  | 75 %   | 30  |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (1.6%) | 80 %   | 6   |
| Sugar | Candi Sugar, Clear          | 0.2 kg (2.2%)  | 78.3 % | 2   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Boil    | Equinox                | 30 g   | 15 min   | 13.1 %     |
| Boil    | Equinox                | 40 g   | 5 min    | 13.1 %     |
| Boil    | Equinox                | 50 g   | 0 min    | 13.1 %     |
| Dry Hop | Equinox                | 80 g   | 4 day(s) | 13.1 %     |

## Yeasts

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