

# EQUINOX IPA TB

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- Gravity **15 BLG**
- ABV ---
- IBU **68**
- SRM **6.8**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.76 kg (85.6%)	79 %	6
Grain	Strzegom Pszeniczny	0.6 kg (10.8%)	81 %	6
Grain	Strzegom Karmel 30	0.2 kg (3.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	45 g	45 min	13.1 %
Boil	Equinox	0 g	15 min	13.1 %
Boil	Equinox	20 g	5 min	13.1 %
Boil	Equinox	40 g	1 min	13.1 %
Dry Hop	Equinox	70 g	7 day(s)	13.1 %

## Yeasts

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