

Equinox Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **3.9**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński Malteurop | 5 kg (83.3%) | 81 % | 4 |
| Grain | Wiedeński Malteurop | 1 kg (16.7%) | 80 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 9.5 % |
| Boil | Equinox | 15 g | 15 min | 13.4 % |
| Aroma (end of boil) | Equinox | 20 g | 10 min | 13.4 % |
| Aroma (end of boil) | Equinox | 35 g | 5 min | 13.4 % |
| Whirlpool | Equinox | 30 g | 0 min | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | WHRLIFLOC T | 0.5 g | Boil | 10 min |