

TB - Equinox IPA 15° (20l)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

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

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (84.3%)	80 %	5
Grain	Viking Wheat Malt	0.6 kg (11.8%)	83 %	5
Grain	Viking Caramel 200	0.2 kg (3.9%)	75 %	200

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 %
Aroma (end of boil)	Ekuanot	40 g	0 min	14 %
Dry Hop	Ekuanot	70 g	7 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlflock T	2 g	Boil	10 min
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Notes

- Receptura z zestawu Twój Browar (wersja na 20l)
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