

# AIPA Equinox & Azacca

- Gravity **13.1 BLG**
- ABV ---
- IBU **81**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (80.8%)	79 %	6
Grain	Pszeniczny	0.6 kg (11.5%)	85 %	4
Grain	Karmelowy Czerwony	0.4 kg (7.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	40 g	60 min	14.5 %
Boil	Equinox	40 g	10 min	14.5 %
Whirlpool	Equinox	20 g	20 min	14.5 %
Whirlpool	Azacca	20 g	20 min	14 %
Dry Hop	Equinox	20 g	8 day(s)	14.5 %
Dry Hop	Azacca	20 g	8 day(s)	14 %

## Yeasts

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