

# Equalizer Session IPA

- Gravity **12.7 BLG**
- ABV ---
- IBU **45**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	17 g	60 min	13.9 %
Boil	Centennial	16 g	30 min	10 %
Boil	Equinox	15 g	10 min	13.9 %
Whirlpool	Centennial	20 g	0 min	10 %
Whirlpool	Equinox	20 g	0 min	13.9 %
Dry Hop	Centennial	18 g	4 day(s)	10 %
Dry Hop	Equinox	25 g	4 day(s)	13.9 %
Dry Hop	Citra	17 g	4 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech	4 g	Boil	15 min

Water Agent	Gips	3 g	Mash	65 min
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