

EQUINOX IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.9 liter(s)**
- Total mash volume **59.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **44.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **64.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 14 kg (93.6%) | 85 % | 7 |
| Grain | Simpsons - Caramalt | 0.8 kg (5.4%) | 76 % | 69 |
| Grain | Fawcett - Dark Crystal | 0.15 kg (1%) | 71 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Equinox | 10 g | 60 min | 13.1 % |
| Boil | Equinox | 65 g | 30 min | 13.1 % |
| Whirlpool | Equinox | 125 g | 30 min | 13.1 % |
| Dry Hop | Equinox | 600 g | 3 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 25 ml | White Labs |