

## Single Hop Equinox (prawie)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **62**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (81.3%)	82 %	4
Grain	Słód Pale Cookie - Viking Malt	0.75 kg (12.2%)	80 %	25
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	25 g	60 min	13.1 %
Boil	Equinox	25 g	30 min	13.1 %
Aroma (end of boil)	Cascade PL	33 g	15 min	5.2 %
Aroma (end of boil)	Cascade PL	33 g	5 min	5.2 %
Dry Hop	Equinox	50 g	7 day(s)	13.1 %

### Yeasts

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