

# Smash equinox

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Goldpils Vienna Malt	3 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.1 %
Aroma (end of boil)	Equinox	40 g	3 min	13.1 %
Dry Hop	Equinox	50 g	4 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11 g	---