

TB - Equinox IPA 15° (20l)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.3 kg (84.3%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.6 kg (11.8%) | 83 % | 5 |
| Grain | Viking Caramel 200 | 0.2 kg (3.9%) | 75 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Ekuanot | 15 g | 60 min | 14 % |
| Boil | Ekuanot | 20 g | 15 min | 14 % |
| Boil | Ekuanot | 30 g | 5 min | 14 % |
| Aroma (end of boil) | Ekuanot | 40 g | 0 min | 14 % |
| Dry Hop | Ekuanot | 70 g | 7 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------|-----|------|--------|
| Fining | Whirlflock T | 2 g | Boil | 10 min |
|--------|--------------|-----|------|--------|

Notes

- Receptura z zestawu Twój Browar (wersja na 20l)
Apr 24, 2019, 3:49 PM