

Eq IPA

- Gravity **17.2 BLG**
- ABV ---
- IBU **41**
- SRM **7.2**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

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

Mash step by step

- Heat up **18.6 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 **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (80.6%) | 80 % | 7 |
| Grain | Pszeniczny | 1 kg (16.1%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (3.2%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Equinox | 15 g | 60 min | 13.1 % |
| Boil | Equinox | 20 g | 15 min | 13.1 % |
| Boil | Equinox | 30 g | 5 min | 13.1 % |
| Boil | Equinox | 40 g | 1 min | 13.1 % |
| Dry Hop | Equinox | 70 g | 7 day(s) | 13.1 % |

Yeasts

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