

## Equa really not

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **30 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (9.1%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	16.1 %
Boil	Equinox	0 g	30 min	16.1 %
Boil	Equinox	15 g	15 min	16.1 %
Boil	Equinox	15 g	5 min	16.1 %
Aroma (end of boil)	Equinox	15 g	0 min	16.1 %
Whirlpool	Equinox	15 g	-3 min	16.1 %
Dry Hop	Equinox	50 g	4 day(s)	16.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---