

# Equanot 2020 ver 1.0

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **87**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Wiedeński	3 kg (93.8%)	80 %	8
Grain	Weyermann - Zakwaszający	0.2 kg (6.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equanot (2020 - USA)	10 g	60 min	14.9 %
Boil	Equanot (2020 - USA)	25 g	20 min	14.9 %
Boil	Equanot (2020 - USA)	25 g	10 min	14.9 %
Dry Hop	Equanot (2020 - USA)	40 g	3 day(s)	14.9 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min
Water Agent	MgSO4	6 g	Mash	70 min
Water Agent	NaCl	4 g	Mash	70 min
Other	Woda olsztyńska (Nagórki) - zacieranie	11000 g	Mash	70 min
Other	Woda olsztyńska (Nagórki) - wyśładzanie	10000 g	Mash	70 min