

# Equanot IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (94.1%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (5.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Bravo	20 g	70 min	15.5 %
Whirlpool	Equinox	70 g	0 min	13.1 %
Dry Hop	Equinox	150 g	4 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1500 ml	Fermentis