

# Equinox AIPA 16' (danstar nottingham)

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **68**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.87 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **68 C**, Time **0 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (87.3%)	80 %	5
Grain	Strzegom Pszeniczny	0.25 kg (7.9%)	81 %	6
Grain	Strzegom Karmel 30	0.15 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	55 min	13.1 %
Boil	Equinox	10 g	20 min	13.1 %
Whirlpool	Equinox	15 g	40 min	13.1 %
Dry Hop	Equinox	40 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Notes

- Uwodnienie drożdży 20°C 20 min 0,2L  
Zadanie drożdży w temp 16-18°C  
Fermentacja burzliwa 19-20°C  
Fermentacja cicha 3 dni 16-18°C  
7 g glukozy na 1L piwa zagotować.  
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