

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

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 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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