

Equinox IPA

- Gravity **13.9 BLG**
- ABV ---
- IBU **50**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **65C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (100%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Equinox | 20 g | 60 min | 13.1 % |
| Boil | Equinox | 20 g | 30 min | 13.1 % |
| Aroma (end of boil) | Equinox | 20 g | 5 min | 13.1 % |
| Dry Hop | Equinox | 40 g | 7 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |