

# Equinox IPA 15

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (84.3%)	80 %	5
Grain	Pszeniczny	0.6 kg (11.8%)	85 %	4
Grain	Strzegom Karmel 30	0.2 kg (3.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	60 min	14 %
Boil	Ekuanot	20 g	15 min	14 %
Boil	Ekuanot	30 g	5 min	14 %
Boil	Ekuanot	40 g	1 min	14 %