

# Equinox IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **4.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (43.9%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (26.3%)	79 %	6
Grain	Pszeniczny	1.5 kg (26.3%)	85 %	4
Grain	Płatki owsiane	0.2 kg (3.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	40 g	60 min	13.1 %
Boil	Equinox	20 g	5 min	13.1 %
Boil	Equinox	40 g	1 min	13.1 %
Dry Hop	Equinox	50 g	7 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	10 g	---