

# Equinox Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **3.9**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński Malteurop | 5 kg (83.3%) | 81 %  | 4   |
| Grain | Wiedeński Malteurop  | 1 kg (16.7%) | 80 %  | 9   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 25 g   | 60 min | 9.5 %      |
| Boil                | Equinox | 15 g   | 15 min | 13.4 %     |
| Aroma (end of boil) | Equinox | 20 g   | 10 min | 13.4 %     |
| Aroma (end of boil) | Equinox | 35 g   | 5 min  | 13.4 %     |
| Whirlpool           | Equinox | 30 g   | 0 min  | 13.4 %     |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 500 ml | Fermentis  |

## Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Fining | WHRLIFLOC T | 0.5 g  | Boil    | 10 min |