

FOREST EQUINOX

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **58**
- SRM **11.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Carapils Malt | 1.5 kg (37.6%) | 74 % | 3 |
| Grain | Strzegom Pale Ale | 1.3 kg (32.6%) | 79 % | 6 |
| Grain | Pszeniczny Strzegom | 0.5 kg (12.5%) | 74 % | 5 |
| Grain | Carahell | 0.23 kg (5.8%) | 77 % | 26 |
| Grain | Biscuit Malt | 0.23 kg (5.8%) | 79 % | 50 |
| Grain | Special B Malt | 0.23 kg (5.8%) | 65.2 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Equinox | 66 g | 15 min | 13.1 % |
| Dry Hop | Equinox | 50 g | 5 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|----------|
| Flavor | łodygi jodły kalifornijskiej (nie dawać cisu bo trojący) | 34 g | Boil | 15 min |
| Fining | mech irlandzki | 3 g | Boil | 15 min |
| Other | Ekstrakt słodowy bursztynowy 140g + 2 łyżki miodu i 40g pociętych gałązek jodły kalifornijskiej (nie dawać cisu bo trojący) | 250 g | Secondary | 7 day(s) |