

## #10 Simcoe IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **8.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **65.5 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **70 min** at **65.5C**
- Keep mash **15 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pale ale	5.3 kg (78.5%)	79 %	6
Grain	Słodownia Strzegom - monachijski I	0.7 kg (10.4%)	79 %	15
Grain	Rye, Flaked	0.4 kg (5.9%)	78.3 %	4
Grain	Weyermann - Dehusked Carafa II	0.05 kg (0.7%)	70 %	1133
Grain	Bestmalz - Caramel Pils	0.3 kg (4.4%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12.5 %
Boil	Simcoe	25 g	30 min	13 %
Aroma (end of boil)	Simcoe	25 g	15 min	13 %
Aroma (end of boil)	Simcoe	25 g	1 min	13 %
Dry Hop	Simcoe	75 g	0 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	125 ml	Fermentis
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## Notes

- Zacieranie 65,5 C - 70 min  
Przed gotowaniem 32 L brzeczki 13,5 Blg  
Po przelaniu do fermentora 23,8 L - 17,1 Blg  
Rozcienczone 1,6 L Wwody do 16 Blg  
Zadane 5 łyżek tygodniowej gęstwy US-05 w 17 C  
temperatura fermentacji 17 C  
Po tygodniu 3 Blg (wg refraktometru 2,7)  
Po 2 tygodniach Blg bez zmian  
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