

# AIPA Simcoe+Amarillo

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **70**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

## Hops

| Use for    | Name     | Amount | Time     | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Columbus | 50 g   | 30 min   | 15.5 %     |
| Dry Hop    | Simcoe   | 100 g  | 4 day(s) | 11.5 %     |
| Dry Hop    | Amarillo | 100 g  | 4 day(s) | 8.2 %      |

## Yeasts

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