

# AIPA - WC SIMCOE (P)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **88**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield  | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 5 kg (83.3%) | 80.5 % | 3   |
| Grain | Pszeniczny                 | 1 kg (16.7%) | 85 %   | 4   |

## Hops

| Use for    | Name   | Amount | Time     | Alpha acid |
|------------|--------|--------|----------|------------|
| First Wort | Simcoe | 30 g   | 30 min   | 13.2 %     |
| Boil       | Simcoe | 15 g   | 20 min   | 13.2 %     |
| Boil       | Simcoe | 15 g   | 15 min   | 13.2 %     |
| Boil       | Simcoe | 20 g   | 10 min   | 13.2 %     |
| Boil       | Simcoe | 20 g   | 7 min    | 13.2 %     |
| Boil       | Simcoe | 20 g   | 4 min    | 13.2 %     |
| Whirlpool  | Simcoe | 30 g   | 20 min   | 13.2 %     |
| Dry Hop    | Simcoe | 25 g   | 6 day(s) | 13.2 %     |
| Dry Hop    | Simcoe | 25 g   | 3 day(s) | 13.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |           |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |
|--------------|-----|-------|--------|-----------|