

# IMPERIAL SMASH SIMCOE

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **86**
- SRM **6.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	30 g	70 min	13.2 %
Boil	Simcoe	40 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Dry Hop	Simcoe	130 g	2 day(s)	13.2 %
Boil	Simcoe	20 g	60 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	20 g	Mash	60 min
Water Agent	Gips piwowarski	4 g	Mash	60 min
Fining	Whirlfloc	0.5 g	Boil	15 min