

# simco aipa

- Gravity **16.6 BLG**
- ABV ---
- IBU **53**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (76.9%)  | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%)  | 79 %  | 16  |
| Grain | Strzegom pszeniczny        | 0.3 kg (4.6%) | 81 %  | 6   |
| Grain | Karmelowy Czerwony         | 0.2 kg (3.1%) | 75 %  | 59  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |
| Boil    | Simcoe  | 10 g   | 30 min | 13 %       |
| Boil    | Equinox | 20 g   | 15 min | 13.1 %     |
| Boil    | Simcoe  | 20 g   | 15 min | 13 %       |
| Boil    | Simcoe  | 30 g   | 0 min  | 13 %       |
| Boil    | Equinox | 30 g   | 0 min  | 13.1 %     |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| us4  | Ale  | Slant | 150 ml | ---        |