

# Simco Triple IPA

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **160**
- SRM **7.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **67 C**, Time **35 min**
- Temp **76 C**, Time **35 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **35 min** at **67C**
- Keep mash **35 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (71.4%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.3 kg (3.1%)	75 %	20
Grain	Monachijski	1 kg (10.2%)	80 %	16
Grain	Eraclea pilzneński	1 kg (10.2%)	85 %	4
Sugar	Candi Sugar, Clear	0.5 kg (5.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	90 g	60 min	15.5 %
Boil	Simcoe	50 g	40 min	13.2 %
Boil	Chinook	50 g	20 min	13 %
Boil	Centennial	50 g	5 min	10.5 %
Dry Hop	Simcoe	100 g	7 day(s)	13.2 %
Dry Hop	Lemon drop	100 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis