

# Simcoe BLACK IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **27.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Weyermann	5 kg (69.9%)	80 %	4
Grain	Żytni	1 kg (14%)	85 %	8
Grain	Weyermann - Light Munich Malt	0.4 kg (5.6%)	82 %	14
Grain	Strzegom Czekoladowy jasny	0.4 kg (5.6%)	68 %	400
Grain	Weyermann - Dehusked Carafa III	0.35 kg (4.9%)	70 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	60 min	15.4 %
Boil	Simcoe	50 g	10 min	13.2 %
Boil	Simcoe	100 g	0 min	13.2 %
Dry Hop	Simcoe	150 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	22 g	Fermentis
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## Notes

- woda kropla beskidu jako baza  
*Feb 21, 2023, 8:28 PM*