

# Simcoe Night Black IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **63**
- SRM **28.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss --- %
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (64.5%)	85 %	7
Grain	Strzegom Wiedeński	0.75 kg (16.1%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.5 kg (10.8%)	75 %	30
Grain	Weyermann - Dehusked Carafa II	0.4 kg (8.6%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	12.6 %
Boil	Simcoe	10 g	10 min	12.6 %
Boil	Simcoe	15 g	1 min	12.6 %
Whirlpool	Simcoe	30 g	15 min	12.6 %
Dry Hop	Simcoe	70 g	3 day(s)	12.6 %