

Simcoe Session IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **5.3**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (71.9%) | 80 % | 5 |
| Grain | Pilzneński | 1 kg (22.5%) | 81 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.25 kg (5.6%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 12 g | 60 min | 13.2 % |
| Boil | Simcoe | 12 g | 15 min | 13.2 % |
| Boil | Simcoe | 25 g | 10 min | 13.2 % |
| Boil | Simcoe | 76 g | 2 min | 13.2 % |