

Simcoe SH

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.8 kg (93.2%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (6.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 10 g | 55 min | 13.2 % |
| Boil | Simcoe | 20 g | 5 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 60 g | 0 min | 13.2 % |
| Whirlpool | Simcoe | 50 g | 50 min | 13.2 % |
| Dry Hop | Simcoe | 50 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |