

# Single Hop Simcoe

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **6.1**
- Style **American IPA**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 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	5 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (26.7%)	79 %	16
Grain	Strzegom pszeniczny	0.5 kg (6.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.3 %
Aroma (end of boil)	Simcoe	60 g	0 min	13.3 %
Dry Hop	Simcoe	100 g	4 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

## Notes

- Ostatni dzień chmielenia na zimno schłodzenie do 8°C w celu uzyskania klarownego piwa.  
*May 9, 2017, 10:32 AM*