

## XXVI SIMCOE SESSION IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2.5 kg (71.4%) | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 0.8 kg (22.9%) | 80 %  | 4   |
| Grain | Strzegom Karmel 30  | 0.2 kg (5.7%)  | 75 %  | 30  |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Simcoe | 10 g   | 10 min | 13.2 %     |
| Boil                | Simcoe | 30 g   | 5 min  | 13.2 %     |
| Aroma (end of boil) | Simcoe | 60 g   | 2 min  | 13.2 %     |