AIPA Simcoe+Amarillo

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **70**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **64 C**, Time **30 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(100%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus	50 g	30 min	15.5 %
Dry Hop	Simcoe	100 g	4 day(s)	11.5 %
Dry Hop	Amarillo	100 g	4 day(s)	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.