Simcoe Session IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **46**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

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

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg *(71.9%)*	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg *(22.5%)*	81 %	5
Grain	Strzegom Karmel 150	0.25 kg *(5.6%)*	75 %	150

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 %

Yeasts

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

Notes

- Fermentację prowadzić w temp 17-18 stopni, na koniec podnieść temp o 2 stopnie na 1-2 dni.
  Jun 10, 2017, 3:33 PM

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