

#10 Simcoe IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **8.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **65.5 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **70 min** at **65.5C**
- Keep mash **15 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|------|
| Grain | Słodownia Strzegom - pale ale | 5.3 kg (78.5%) | 79 % | 6 |
| Grain | Słodownia Strzegom - monachijski I | 0.7 kg (10.4%) | 79 % | 15 |
| Grain | Rye, Flaked | 0.4 kg (5.9%) | 78.3 % | 4 |
| Grain | Weyermann - Dehusked Carafa II | 0.05 kg (0.7%) | 70 % | 1133 |
| Grain | Bestmalz - Caramel Pils | 0.3 kg (4.4%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 12.5 % |
| Boil | Simcoe | 25 g | 30 min | 13 % |
| Aroma (end of boil) | Simcoe | 25 g | 15 min | 13 % |
| Aroma (end of boil) | Simcoe | 25 g | 1 min | 13 % |
| Dry Hop | Simcoe | 75 g | 0 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 125 ml | Fermentis |
|--------------|-----|-------|--------|-----------|

Notes

- Zacieranie 65,5 C - 70 min
Przed gotowaniem 32 L brzeczki 13,5 Blg
Po przelaniu do fermentora 23,8 L - 17,1 Blg
Rozcienczone 1,6 L Wwody do 16 Blg
Zadane 5 łyżek tygodniowej gęstwy US-05 w 17 C
temperatura fermentacji 17 C
Po tygodniu 3 Blg (wg refraktometru 2,7)
Po 2 tygodniach Blg bez zmian
Jul 5, 2018, 6:51 PM