

# Call Me Simon Light

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **39**
- SRM **15.8**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **0 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter - Pale Ale Low Colour	2.5 kg (37.9%)	85 %	6
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (22.7%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (15.2%)	79 %	10
Grain	Weyermann Caramunich 3	0.5 kg (7.6%)	76 %	150
Grain	Castelmalting - Słód melanoidynowy	0.5 kg (7.6%)	81 %	40
Grain	Strzegom - Słód żytni	0.5 kg (7.6%)	85 %	8
Grain	Castle Malting - Jęczmień palony	0.1 kg (1.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.5 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Amarillo	25 g	10 min	9.5 %
Whirlpool	Columbus/Tomahawk/Zeus	25 g	0 min	15.5 %

Whirlpool	Simcoe	20 g	0 min	13.2 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	2 day(s)	15.5 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock	2 g	Boil	15 min