

# Kapitan Simcoe 1.0

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.53 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **56.5C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	3 kg (88.2%)	80 %	4
Grain	Simpsons - Golden Naked Oats	0.25 kg (7.4%)	80 %	20
Grain	Weyermann - Zakwaszający	0.15 kg (4.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus -Zeus (2018 - USA)	10 g	60 min	15.1 %
Boil	Simcoe (2019 - USA)	25 g	15 min	14.5 %
Boil	Simcoe (2019 - USA)	25 g	1 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand BRY-97	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Other	Woda zacieranie (olsztńska Nagórki - 7,60pH)	12000 g	Mash	71 min
Other	Woda wyśładzanie (olsztńska Nagórki - 7,60pH)	10000 g	Mash	71 min
Water Agent	Kwas fosforowy (woda do wyśładzania - 5,4pH)	3.5 g	Mash	71 min
Fining	Whirlfloc T	1 g	Boil	5 min