

# simco aipa

- Gravity **16.6 BLG**
- ABV ---
- IBU **53**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Strzegom pszeniczny	0.3 kg (4.6%)	81 %	6
Grain	Karmelowy Czerwony	0.2 kg (3.1%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Simcoe	10 g	30 min	13 %
Boil	Equinox	20 g	15 min	13.1 %
Boil	Simcoe	20 g	15 min	13 %
Boil	Simcoe	30 g	0 min	13 %
Boil	Equinox	30 g	0 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us4	Ale	Slant	150 ml	---