

# Simcoe IPA

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- Gravity **16.4 BLG**
- ABV ---
- IBU **55**
- SRM **12.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (90.9%)	80 %	6
Grain	Caraaroma	0.1 kg (2.6%)	78 %	400
Grain	Pszeniczny	0.25 kg (6.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	15 g	60 min	13.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Simcoe	10 g	15 min	13.2 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	6 g	fermentis