

Simcoe Session IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **46**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (71.9%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 1 kg (22.5%) | 81 % | 5 |
| Grain | Strzegom Karmel 150 | 0.25 kg (5.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 12 g | 60 min | 13.2 % |
| Boil | Simcoe | 12 g | 15 min | 13.2 % |
| Boil | Simcoe | 25 g | 10 min | 13.2 % |
| Boil | Simcoe | 76 g | 2 min | 13.2 % |

Yeasts

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

Notes

- Fermentację prowadzić w temp 17-18 stopni, na koniec podnieść temp o 2 stopnie na 1-2 dni.
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.