

# Simon AIPA

---

- Gravity **15.7 BLG**
- ABV ---
- IBU **83**
- SRM **4.7**
- Style **American 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **86.9 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Pilsneński Premium	1.5 kg (27.8%)	81 %	3
Grain	Weyermann Pale Ale	3.5 kg (64.8%)	80 %	7
Grain	Weyermann - Carapils	0.4 kg (7.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.3 %
Boil	Simcoe	20 g	15 min	13.3 %
Boil	Mosaic	30 g	15 min	12.5 %
Dry Hop	Mosaic	30 g	3 day(s)	12.5 %
Whirlpool	Mosaic	30 g	20 min	12.5 %
Dry Hop	Simcoe	30 g	3 day(s)	13.3 %