

# Single Hop Simcoe

- Gravity **13.8 BLG**
- ABV ---
- IBU **47**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.25 kg (5.9%)	85 %	4
Grain	Weyermann - Pale Ale Malt	4 kg (94.1%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	11.9 %
Boil	Simcoe	15 g	30 min	11.9 %
Boil	Simcoe	30 g	10 min	11.9 %
Dry Hop	Simcoe	30 g	8 day(s)	11.9 %
Dry Hop	Simcoe	30 g	4 day(s)	11.9 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda Oaza - otwór Ena Włoszakowice + 4 g gipsu + 1 g soli kuchennej.  
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