

#10 Simcoe Session IPA 10 BLG

- Gravity **9.9 BLG**
- ABV ---
- IBU **42**
- SRM **7.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.1 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pale Ale | 2.5 kg (71.4%) | 80 % | 4 |
| Grain | Pilzneński | 0.8 kg (22.9%) | 81 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (5.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 13 % |
| Boil | Simcoe | 10 g | 15 min | 13 % |
| Boil | Simcoe | 20 g | 10 min | 13 % |
| Boil | Simcoe | 40 g | 2 min | 13 % |
| Dry Hop | Simcoe | 20 g | 5 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Notes

- Bez mchu, słabe gotowanie, mleczny kolor brzeczki po chmieleniu
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