

#2 - Simcoe West Coast IPA - zestaw

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Strzegom Pilzniejszy | 2.5 kg (38.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 30 g | 50 min | 13.2 % |
| Boil | Simcoe | 30 g | 15 min | 13.2 % |
| Dry Hop | Simcoe | 100 g | 4 day(s) | 13.2 % |

Yeasts

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