

# BLACK VIP SH SIMCOE

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **74**
- SRM **26**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **7 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (76.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (11.9%)	79 %	16
Grain	Carafa III	0.4 kg (6.8%)	70 %	1034
Grain	Pszeniczny	0.3 kg (5.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Simcoe	35 g	15 min	13.2 %
Boil	Simcoe	35 g	5 min	13.2 %
Dry Hop	Simcoe	100 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips	5 g	Mash	60 min
Fining	mech	5 g	Boil	15 min