

# Simcoe & Centennial

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **10.6 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	5 kg (75.8%)	80 %	5
Grain	Płatki owsiane	1.2 kg (18.2%)	85 %	3
Grain	Pszeniczny	0.4 kg (6.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Whirlpool	Centennial	40 g	0 min	8.5 %
Whirlpool	Simcoe	40 g	0 min	11.5 %
Dry Hop	Centennial	25 g	4 day(s)	10.5 %
Dry Hop	Simcoe	25 g	4 day(s)	10.5 %
Dry Hop	Centennial	35 g	2 day(s)	10.5 %
Dry Hop	Simcoe	35 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	120 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	sól	6 g	Boil	10 min
Water Agent	kwask mlekowy	10 g	Mash	1 min
Water Agent	kwask askorbinowy	4 g	Bottling	---