

# Simcoe Citra Hazy Ipa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **94**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%)  | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.4 kg (6.7%) | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 0.3 kg (5%)   | 60 %  | 3   |
| Grain | płatki żytnie        | 0.3 kg (5%)   | 60 %  | 3   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Sabro | 30 g   | 60 min   | 15 %       |
| Boil                | Sabro | 20 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Sabro | 50 g   | 15 min   | 15 %       |
| Dry Hop             | Citra | 100 g  | 5 day(s) | 10 %       |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 11 g   | Lallemand  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips            | 5 g    | Mash    | 30 min |
| Fining      | wirfloc         | 5 g    | Boil    | 15 min |
| Water Agent | sól             | 2 g    | Mash    | 30 min |
| Water Agent | kwas mlekowy 80 | 0.98 g | Mash    | 30 min |