

Simcoe Session

- Gravity **9.8 BLG**
- ABV ---
- IBU **47**
- SRM **8.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.2 kg (71.9%) | 79 % | 6 |
| Grain | Pilzneński | 1 kg (22.5%) | 81 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg (5.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 12 g | 60 min | 13.2 % |
| Boil | Simcoe | 12 g | 15 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 25 g | 10 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 76 g | 2 min | 13.2 % |