

# Simcoe Session IPA

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- Gravity **10 BLG**
- ABV ---
- IBU **39**
- SRM **9.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (55%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (37.5%)	80 %	4
Grain	Strzegom Karmel 300	0.3 kg (7.5%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	50 min	13.2 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Simcoe	10 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	7 g	---