

#20 AIPA SIMCOE

- Gravity **14.5 BLG**
- ABV ---
- IBU **89**
- SRM **10.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.1 kg (49.2%)	80 %	6
Grain	Abbey 45 EBC Castle	1 kg (15.9%)	78 %	45
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.2%)	81 %	53
Grain	Pilzneński Soufflet	2 kg (31.7%)	80 %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Ellä (AUS)	10 g	60 min	14.6 %
Boil	Ellä (AUS)	40 g	30 min	14.6 %
Dry Hop	Simcoe	100 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---