

Test 12| SH Simcoe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (52.6%)	80 %	5
Grain	Rice, Flaked	0.35 kg (12.3%)	70 %	2
Grain	Pszeniczny	1 kg (35.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	45 min	13.2 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Simcoe	10 g	5 min	13.2 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	70 ml	---