

## #10 Simcoe Session IPA 10 BLG

- Gravity **9.9 BLG**
- ABV ---
- IBU **42**
- SRM **7.2**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.1 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (71.4%)	80 %	4
Grain	Pilzneński	0.8 kg (22.9%)	81 %	4
Grain	Strzegom Karmel 150	0.2 kg (5.7%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13 %
Boil	Simcoe	10 g	15 min	13 %
Boil	Simcoe	20 g	10 min	13 %
Boil	Simcoe	40 g	2 min	13 %
Dry Hop	Simcoe	20 g	5 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Notes

- Bez mchu, słabe gotowanie, mleczny kolor brzeczki po chmieleniu  
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