

#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 | Ella (AUS) | 10 g | 60 min | 14.6 % |
| Boil | Ella (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 | --- |