

## #4 CRYSTAL SIMCOE SESSION IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (80.6%)  | 80 %   | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (16.1%)  | 79 %   | 22  |
| Grain | Acid Malt                   | 0.2 kg (3.2%) | 58.7 % | 6   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Simcoe  | 50 g   | 15 min   | 13.2 %     |
| Boil      | Crystal | 50 g   | 10 min   | 4.5 %      |
| Whirlpool | Simcoe  | 50 g   | 0 min    | 13.2 %     |
| Dry Hop   | Crystal | 100 g  | 4 day(s) | 4.5 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | Fermentis  |