

#8 Simcoe session ipa

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **58**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13.5 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **4.13 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.73 kg (90.8%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.25 kg (6.1%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.13 kg (3.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 15 g | 55 min | 13.2 % |
| Boil | Simcoe | 25 g | 10 min | 13.2 % |
| Whirlpool | Simcoe | 50 g | 20 min | 13.2 % |
| Dry Hop | Simcoe | 50 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | --- |

Notes

- Fermentacja - 7dni burzliwa - 20C
4- cicha (dry hops): 2 dni - 20C, 2 dni - cold crash
Mar 29, 2022, 3:17 PM