

# BLACK VIP SH SIMCOE

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **74**
- SRM **26**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **7 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 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       | 4.5 kg (76.3%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I | 0.7 kg (11.9%) | 79 %  | 16   |
| Grain | Carafa III                 | 0.4 kg (6.8%)  | 70 %  | 1034 |
| Grain | Pszeniczny                 | 0.3 kg (5.1%)  | 85 %  | 4    |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 30 g   | 60 min   | 13.2 %     |
| Boil    | Simcoe | 35 g   | 15 min   | 13.2 %     |
| Boil    | Simcoe | 35 g   | 5 min    | 13.2 %     |
| Dry Hop | Simcoe | 100 g  | 7 day(s) | 13.2 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory      |
|-------|------|------|--------|-----------------|
| us-05 | Ale  | Dry  | 11 g   | Mangrove Jack's |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |      |     |      |        |
|-------------|------|-----|------|--------|
| Water Agent | gips | 5 g | Mash | 60 min |
| Fining      | mech | 5 g | Boil | 15 min |