

# BrewDog's Simcoe

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **45**
- SRM **13**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (75.2%)	79 %	6
Grain	Caramel Aromatic	0.5 kg (7.5%)	75 %	175
Grain	Fawcett - Dark Crystal	0.15 kg (2.3%)	71 %	300
Grain	Strzegom Monachijski typ I	1 kg (15%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	6.5 g	60 min	13.4 %
Boil	Simcoe	40.5 g	30 min	13.4 %
Aroma (end of boil)	Simcoe	53 g	0 min	13.4 %
Dry Hop	Simcoe	200 g	7 day(s)	13.4 %

## Yeasts

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