

# Simcoe IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **26**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **29.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.5%)	80 %	5
Grain	Żytni	2 kg (25.8%)	85 %	8
Grain	Briess - Carapils Malt	0.25 kg (3.2%)	74 %	3
Grain	Strzegom Pszeniczny	0.5 kg (6.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	160 g	0 min	13.2 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	15 g	30 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	15 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Dry	11 g	White Labs

## Notes

- Przed gotowanie +- 15,5 BLG

śrutownik skręcony o 1/3 obrotu - lepsza wydajność

Wyszło 19,5 L 18,8 BLG, dodano 3L wody do 16,5 BLG

Zadano gęstwę po wędzonym grodziskim, ok 250ml 20.04.2022

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