

# SIMCOE SESSION IPA 10°BLG

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **45**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (69.4%)	79 %	6
Grain	Strzegom Karmel 150	0.3 kg (8.3%)	75 %	150
Grain	Strzegom Pilzneński	0.8 kg (22.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Simcoe	60 g	2 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew

## Notes

- Fermentacje dla drożdży Mauribrew Ale Y514 lepiej przeprowadzić w temperaturze 16-19 st. C  
*Oct 18, 2019, 10:59 AM*