

# Simon AIPA

---

- Gravity **15.7 BLG**
- ABV ---
- IBU **83**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **86.9 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann Pilsneński Premium | 1.5 kg (27.8%) | 81 %  | 3   |
| Grain | Weyermann Pale Ale           | 3.5 kg (64.8%) | 80 %  | 7   |
| Grain | Weyermann - Carapils         | 0.4 kg (7.4%)  | 78 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 40 g   | 60 min   | 13.3 %     |
| Boil      | Simcoe | 20 g   | 15 min   | 13.3 %     |
| Boil      | Mosaic | 30 g   | 15 min   | 12.5 %     |
| Dry Hop   | Mosaic | 30 g   | 3 day(s) | 12.5 %     |
| Whirlpool | Mosaic | 30 g   | 20 min   | 12.5 %     |
| Dry Hop   | Simcoe | 30 g   | 3 day(s) | 13.3 %     |