

Test 12I SH Simcoe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (52.6%) | 80 % | 5 |
| Grain | Rice, Flaked | 0.35 kg (12.3%) | 70 % | 2 |
| Grain | Pszeniczny | 1 kg (35.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 10 g | 45 min | 13.2 % |
| Boil | Simcoe | 10 g | 20 min | 13.2 % |
| Boil | Simcoe | 10 g | 5 min | 13.2 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 70 ml | --- |