

XXVI SIMCOE SESSION IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

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

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (71.4%)	79 %	6
Grain	Strzegom Pilzneński	0.8 kg (22.9%)	80 %	4
Grain	Strzegom Karmel 30	0.2 kg (5.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Simcoe	30 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	60 g	2 min	13.2 %