

## #21 Session single hop IPA Simcoe

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.53 kg (100%) | 80 %  | 5   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 15 g   | 55 min   | 13.2 %     |
| Boil                | Simcoe | 15 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | Simcoe | 30 g   | 0 min    | 13.2 %     |
| Dry Hop             | Simcoe | 50 g   | 6 day(s) | 13.2 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | ---        |