

#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	---