

#4 CRYSTAL SIMCOE SESSION IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (16.1%)	79 %	22
Grain	Acid Malt	0.2 kg (3.2%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	15 min	13.2 %
Boil	Crystal	50 g	10 min	4.5 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Dry Hop	Crystal	100 g	4 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis