

# CERVUS SESSION IPA SIMCOE SINGLEHOP

- Gravity **9.7 BLG**
- ABV ---
- IBU **47**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 3.2 kg (71.9%) | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 1 kg (22.5%)   | 80 %  | 4   |
| Grain | Strzegom Karmel 30  | 0.25 kg (5.6%) | 75 %  | 30  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 12 g   | 60 min | 13 %       |
| Boil    | Simcoe | 12 g   | 15 min | 13 %       |
| Boil    | Simcoe | 25 g   | 10 min | 13 %       |
| Boil    | Simcoe | 76 g   | 2 min  | 13 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | ---        |