

# Simcoe Session IPA

---

- Gravity **10 BLG**
- ABV ---
- IBU **40**
- SRM **7.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19.6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.44 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (71.4%)	80 %	4
Grain	Pilzneński	0.8 kg (22.9%)	81 %	4
Grain	Strzegom Karmel 150	0.2 kg (5.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	11.4 %
Boil	Simcoe	10 g	15 min	11.4 %
Aroma (end of boil)	Simcoe	20 g	10 min	11.4 %
Aroma (end of boil)	Simcoe	60 g	2 min	11.4 %
Dry Hop	Simcoe	32 g	4 day(s)	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis