

# Single Hop Simcoe

- Gravity **13.8 BLG**
- ABV ---
- IBU **47**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pszeniczny                | 0.25 kg (5.9%) | 85 %  | 4   |
| Grain | Weyermann - Pale Ale Malt | 4 kg (94.1%)   | 85 %  | 7   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 10 g   | 60 min   | 11.9 %     |
| Boil    | Simcoe | 15 g   | 30 min   | 11.9 %     |
| Boil    | Simcoe | 30 g   | 10 min   | 11.9 %     |
| Dry Hop | Simcoe | 30 g   | 8 day(s) | 11.9 %     |
| Dry Hop | Simcoe | 30 g   | 4 day(s) | 11.9 %     |

## Yeasts

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

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 10 min |

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda Oaza - otwór Ena Włoszakowice + 4 g gipsu + 1 g soli kuchennej.  
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