

## Simcoe Session IPA

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **41**
- SRM **5.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- 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 **90 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 **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (71.9%) | 80 %  | 5   |
| Grain | Pilzneński           | 1 kg (22.5%)   | 81 %  | 4   |
| Grain | karmelowy            | 0.25 kg (5.6%) | 75 %  | 150 |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Simcoe | 12 g   | 60 min | 13.2 %     |
| Boil                | Simcoe | 12 g   | 15 min | 13.2 %     |
| Boil                | Simcoe | 25 g   | 10 min | 13.2 %     |
| Aroma (end of boil) | Simcoe | 76 g   | 2 min  | 13.2 %     |

### Yeasts

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