

#8 Simcoe session ipa

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **58**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13.5 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **4.13 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.73 kg (90.8%)	80 %	5
Grain	Płatki pszeniczne	0.25 kg (6.1%)	60 %	3
Grain	Płatki owsiane	0.13 kg (3.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	55 min	13.2 %
Boil	Simcoe	25 g	10 min	13.2 %
Whirlpool	Simcoe	50 g	20 min	13.2 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---

Notes

- Fermentacja - 7dni burzliwa - 20C
4- cicha (dry hops): 2 dni - 20C, 2 dni - cold crash
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