

## Session Simcoe IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **76**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **3.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (90.9%)	80 %	5
Grain	Pszeniczny	0.1 kg (9.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	5 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	5 g	5 min	13.2 %
Whirlpool	Simcoe	5 g	0 min	13.2 %
Dry Hop	Simcoe	5 g	5 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis