

# Simcoe Hazy Ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **75**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Grain          | Viking Pale Ale malt       | 6 kg (83.3%)  | 80 %  | 5   |
| Grain          | Płatki owsiane             | 0.4 kg (5.6%) | 60 %  | 3   |
| Grain          | Płatki pszeniczne          | 0.3 kg (4.2%) | 60 %  | 3   |
| Grain          | płatki żytnie              | 0.3 kg (4.2%) | 60 %  | 3   |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.2 kg (2.8%) | 80 %  | 45  |

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Sabro           | 30 g   | 60 min   | 15 %       |
| Boil                | Simcoe          | 20 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | MICHIGAN COPPER | 50 g   | 15 min   | 10 %       |
| Dry Hop             | MICHIGAN COPPER | 50 g   | 5 day(s) | 10 %       |
| Dry Hop             | Simcoe          | 80 g   | 2 day(s) | 13.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                |     |     |      |           |
|--------------------------------|-----|-----|------|-----------|
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 11 g | Lallemand |
|--------------------------------|-----|-----|------|-----------|

### Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Water Agent | Gips             | 5 g    | Mash    | 30 min |
| Fining      | wirfloc          | 5 g    | Boil    | 15 min |
| Water Agent | sól              | 2 g    | Mash    | 30 min |
| Water Agent | kwask mlekowy 80 | 0.98 g | Mash    | 30 min |