

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