

# Simcoe IPA 12 BLG

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **8.2**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **75C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (75.1%)	80 %	5
Grain	Strzegom Karmel 150	0.42 kg (7.5%)	75 %	150
Grain	Strzegom Pilzneński	0.97 kg (17.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	14 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.2 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	11.5 g	---