

# Simcoe IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **26**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **29.4 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt   | 5 kg (64.5%)   | 80 %  | 5   |
| Grain | Żytni                  | 2 kg (25.8%)   | 85 %  | 8   |
| Grain | Briess - Carapils Malt | 0.25 kg (3.2%) | 74 %  | 3   |
| Grain | Strzegom Pszeniczny    | 0.5 kg (6.5%)  | 81 %  | 6   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Whirlpool           | Simcoe | 160 g  | 0 min  | 13.2 %     |
| Boil                | Simcoe | 10 g   | 60 min | 13.2 %     |
| Boil                | Simcoe | 15 g   | 30 min | 13.2 %     |
| Aroma (end of boil) | Simcoe | 15 g   | 15 min | 13.2 %     |

## Yeasts

| Name                          | Type | Form | Amount | Laboratory |
|-------------------------------|------|------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Dry  | 11 g   | White Labs |

## Notes

- Przed gotowanie +- 15,5 BLG

śrutownik skręcony o 1/3 obrotu - lepsza wydajność

Wyszło 19,5 L 18,8 BLG, dodano 3L wody do 16,5 BLG

Zadano gęstwę po wędzonym grodziskim, ok 250ml 20.04.2022

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