

# Simcoe IPA is DEAD

- Gravity **15 BLG**
- ABV ---
- IBU **61**
- SRM **9.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.75 kg (87.2%)	85 %	7
Grain	Strzegom Monachijski typ I	0.32 kg (5.9%)	79 %	16
Grain	Fawcett - Dark Crystal	0.06 kg (1.1%)	71 %	300
Grain	Caramel/Crystal Malt - 10L	0.32 kg (5.9%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Simcoe	25 g	30 min	13.2 %
Aroma (end of boil)	Simcoe	16 g	0 min	13.2 %
Dry Hop	Simcoe	100 g	5 day(s)	13.2 %
Whirlpool	Simcoe	16 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.6 g	---