

## Simcoe Session IPA 10 TB

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **47**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

### Steps

- Temp **72 C**, Time **0 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt   | 3.2 kg (71.9%) | 90 %  | 5   |
| Grain | Strzegom Pilzneński    | 1 kg (22.5%)   | 89 %  | 4   |
| Grain | Strzegom Karmel<br>150 | 0.25 kg (5.6%) | 75 %  | 150 |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Simcoe | 15 g   | 60 min | 13.2 %     |
| Aroma (end of boil) | Simcoe | 14 g   | 15 min | 13.2 %     |
| Aroma (end of boil) | Simcoe | 25 g   | 10 min | 13.2 %     |
| Aroma (end of boil) | Simcoe | 73 g   | 2 min  | 13.2 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |