

Simcoe Single Hop IPA (BA)

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **33**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (100%)	80 %	5.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	55 min	11.1 %
Boil	Simcoe	20 g	5 min	11.1 %
Aroma (end of boil)	Simcoe	20 g	1 min	11.1 %
Dry Hop	Simcoe	45 g	6 day(s)	11.1 %

Notes

- 17:45 - 8,5l wody, 69 st C
18:45 - proba jodowa - - początek wygrzewu
19:05 - początek przelozenie do filtratora
19.45 - początek wlasciwej filtracji

brzeczka przednia + podbicie - 3, 3, 3 (9 l) - 13 brix/12 blg
objetosc koncowa brzeczki - 13,5 l - 11,5 brix / 10 blg
objetosc brzeczki nastawnej - 12,1 l

kwask mlekowy do wysladzania 1ml/l

warzenie
21:35- 22:35
21:40 - 1 chmiel
22:30 - 2 chmiel
22:35 - 3 chmiel

chmiel ; zbior 2017, terminL 09.2020
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