

Single Hop Simcoe

- Gravity **13.8 BLG**
- ABV ---
- IBU **47**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 0.25 kg (5.9%) | 85 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 4 kg (94.1%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 11.9 % |
| Boil | Simcoe | 15 g | 30 min | 11.9 % |
| Boil | Simcoe | 30 g | 10 min | 11.9 % |
| Dry Hop | Simcoe | 30 g | 8 day(s) | 11.9 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 11.9 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda Oaza - otwór Ena Włoszakowice + 4 g gipsu + 1 g soli kuchennej.
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