

Single Hop Simcoe

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **6.1**
- 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 **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 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 | 5 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (26.7%) | 79 % | 16 |
| Grain | Strzegom pszeniczny | 0.5 kg (6.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 40 g | 60 min | 13.3 % |
| Aroma (end of boil) | Simcoe | 60 g | 0 min | 13.3 % |
| Dry Hop | Simcoe | 100 g | 4 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |

Notes

- Ostatni dzień chmielenia na zimno schłodzenie do 8°C w celu uzyskania klarownego piwa.
May 9, 2017, 10:32 AM