

# AIPA - WC SIMCOE (P)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **88**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	5 kg (83.3%)	80.5 %	3
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	30 g	30 min	13.2 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Simcoe	20 g	7 min	13.2 %
Boil	Simcoe	20 g	4 min	13.2 %
Whirlpool	Simcoe	30 g	20 min	13.2 %
Dry Hop	Simcoe	25 g	6 day(s)	13.2 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	150 ml	Fermentis
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