

## Simply Simarello 2020 - 6%

### American IPA

Author: Paul

Type: All Grain

IBU : 65 (Tinseth)  
Color : 6 SRM  
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.048  
Original Gravity : 1.059  
Final Gravity : 1.013

### Fermentables (12 lb 4 oz)

9 lb 8 oz - Proximity Base Malt 2 °L (77.6%)  
1 lb - Vienna 3.7 °L (8.2%)  
12 oz - Wheat - Red Malt (Briess) 2.3 °L (6.1%)  
10 oz - Caramel/Crystal Malt 30 °L (5.1%)  
6 oz - Corn Sugar (Dextrose) 0 °L (3.1%)

### Hops (10.41 oz)

First Wort - 0.35 oz - Amarillo - 7.7% (9 IBU)  
First Wort - 0.35 oz - Simcoe - 13.2% (16 IBU)  
20 min - 0.35 oz - Amarillo - 7.7% (5 IBU)  
20 min - 0.35 oz - Simcoe - 13.2% (9 IBU)  
15 min - 0.5 oz - Simcoe - 13.2% (11 IBU)  
5 min - 1 oz - Simcoe - 13.2% (11 IBU)

### Hop Stand

10 min hopstand @ 175 °F  
10 min 175 °F - 1 oz - Amarillo - 7.7% (2 IBU)  
10 min 175 °F - 0.5 oz - Simcoe - 13% (2 IBU)

### Dry Hops

5 days - 3 oz - Amarillo - 7.7%  
5 days - 3 oz - Simcoe - 13.2%

### Miscellaneous

Mash - 1.6 g - Calcium Chloride (CaCl2)  
Mash - 1.5 g - Canning Salt (NaCl)  
Mash - 6.2 g - Epsom Salt (MgSO4)  
Mash - 12.3 g - Gypsum (CaSO4)  
Mash - 1.5 ml - Lactic Acid 80%

### Yeast

1 pkg - Imperial Yeast Dry Hop A24

### Starter

Step 1: 2.6 L (8.99 oz DME / 11.01 oz LME)  
200 billion cells overbuild: 1.15 L  
1.45 L pitch amount  
453 billion yeast cells  
11 million cells / ml

### SS Brewtech 15

Batch Size : 6 gal  
Boil Size : 7.66 gal  
Post-Boil V.: 6.46 gal

Mash Water : 8.92 gal  
Sparge Water: 0 gal  
Boil Time : 60 min  
Total Water : 8.92 gal

Brewhouse Efficiency: 76.7%  
Mash Efficiency : 79.3%



6 SRM

### Mash Profile

BIAB, Medium Body  
152.1 °F - 75 min - Saccharification  
168 °F - 10 min - Mash Out

### Fermentation Profile

Ale  
66 °F - 10 days - Primary  
37 °F - 2 days - Cold Crash

### Water Profile

Reverse Osmosis Water (Electric Brewery Pale...  
Ca 98 Mg 18 Na 17 Cl 50 SO 275

SO/Cl ratio: 5.5  
Mash pH : 5.36

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes