

SIM-COE PILOT IPA



Sim-Coe Pilot IPA (All Grain)

A hop bomb of an IPA. Our Sim-Coe Pilot IPA is a West Coast IPA throwback featuring Simcoe Hops.

The Vienna malt produces a full-bodied beer with golden color and smooth mouthfeel. The flavor is malty-sweet with gentle notes of honey, almond, and hazelnut. This creates a wonderful background to the stone fruit, pine, and citrus zest flavors of the showcased Simcoe Hops.

Grain Bill	
11.50 lbs.	Vienna
0.50 lbs.	Carapils (Dextrin)

Mash Schedule	Temp	Duration
Saccharification Rest	152-154 F°	60 Min
Mash Out	170 F°	10 Min

Instructions:

Boil Additions	
First Wort	Hop Pack
15 Min	Hop Pack
0 Min/Flameout	Hop Pack

Mash with 3.5 – 4.5 gallons of water for 60 minutes or until starch conversion is complete.

*Mash out at 170 F° Vorlauf to clear wort, then sparge with 5.0-6.0 gallons of water. Collect approximately 7.0-7.5 gallons of wort, **add the first wort hops** and bring to a boil.*

Dry Hopping	
5-7 Days	Dry Hop Pack

After 45 minutes of boiling add 15-minute hop pack. Once 15 minutes have elapsed add the 0 minute/Flameout hop pack.

Fermentation	
Yeast:	
Wyeast 1056	Omega OYL-004
Imperial A07	US-05

After 60 minutes of boiling, chill wort, and transfer to a clean and sanitized fermentation vessel. (Approximately 5-5.5 gallons of wort) Aerate well and add chosen yeast starter.

Specs:	
Expected O.G. @ 72% Eff	1.057
Expected F.G.	1.011
IBU	70-75
Expected ABV	6.00%
SRM	7
Volume	5-5.25

Ferment at 64-68 F° for 7-10 days or until fermentation subsides then rack to a secondary vessel (if desired) and add dry hop package. Allow dry hop to sit in wort for 5-7 days.

After dry hopping is complete rack to bottles or keg.

Brewer: _____

Assistant: _____

Date: _____

Original Gravity: _____

Final Gravity: _____

Brewer's Notes:

