

# Simcoe seszyn ipa

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (81.6%)	80 %	5
Grain	Płatki pszeniczne	0.4 kg (8.2%)	60 %	3
Grain	Słód owsiany Fawcett	0.3 kg (6.1%)	61 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	45 min	11 %
Boil	Mosaic	10 g	20 min	10 %
Whirlpool	Amarillo	15 g	---	9.5 %
Boil	Centennial	15 g	15 min	10.5 %
Whirlpool	Mosaic	15 g	---	10 %
Whirlpool	Centennial	15 g	---	10.5 %