

# Single Simcoe IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **11.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	5.1 kg (100%)	90 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	11.5 %
Boil	Simcoe	30 g	15 min	11.5 %
Boil	Simcoe	15 g	0 min	11.5 %
Dry Hop	Simcoe	25 g	7 day(s)	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- 03.07 - 24l brzezki, 22 stopnie, 15,5 BLG
  - 08.07 - fermentacja dalej trwa w temp 19 - 20,5 st
  - 11.07 - przelanie na cichą 5 BLG
  - 12.07 - chmielenie na zimno 25g Simcoe
  - 14.07 - butelkowanie czerwone kapsle
- Jul 3, 2018, 10:18 PM*