

#15 Simoce SH

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **10.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------------|----------------|-------|-----|
| Liquid Extract | PE polding jasne | 1.7 kg (44.2%) | 78 % | 20 |
| Liquid Extract | PE polding ale | 1.7 kg (44.2%) | 78 % | 40 |
| Sugar | cukier | 0.2 kg (5.2%) | 100 % | 0 |
| Grain | SŁÓD KARMELOWY ciemny Viking Malt | 0.25 kg (6.5%) | 77 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 15 g | 60 min | 13.3 % |
| Boil | Simcoe | 10 g | 10 min | 13.3 % |
| Aroma (end of boil) | Simcoe | 15 g | 1 min | 13.3 % |
| Dry Hop | Simcoe | 40 g | 3 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | własne |